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United States
Department of
Agriculture



Food Safety
and Inspection
Service

August 6, 1986
thru August 25, 1986

Compilation of Meat and Poultry Inspection Issuances

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U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE

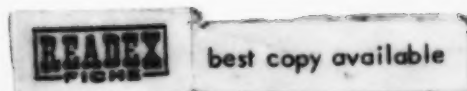
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FSIS Directive 10,001.1 Amend. 1	Samples Collected Under Authority of Section 702 of the FDCA

The period covered in this Issuance is August 6, 1986, through August 25, 1986.



1. The first part of the report is a general introduction to the project.

2. The second part of the report is a detailed description of the methodology.

3. The third part of the report is a detailed description of the results.

4. The fourth part of the report is a detailed description of the conclusions.

5. The fifth part of the report is a detailed description of the recommendations.

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19. The nineteenth part of the report is a detailed description of the list of acronyms.

20. The twentieth part of the report is a detailed description of the list of footnotes.

21. The twenty-first part of the report is a detailed description of the list of appendices.

22. The twenty-second part of the report is a detailed description of the list of references.

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CHANGE TRANSMITTAL SHEET

☒ DIRECTIVE

☐ REVISION

☐ AMENDMENT

☐ OTHER

FSIS DIRECTIVE 7010.3
PREPARATION AND SUBMISSION OF FSIS FORM 7010-1

7010.3

8/6/86

I. PURPOSE

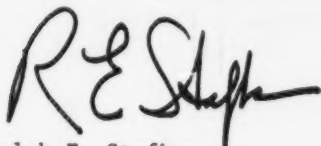
This document transmits FSIS Directive 7010-1, Preparation and Submission of FSIS Form 7010-1, dated 8/6/86.

II. CHANGES

The number for MP Form 404, Processing Operations at Official Establishments, has been changed to FSIS Form 7010-1. Only the form number has changed, thus the stock of old MP Forms 404 may be used until the supply has been exhausted.

III. CANCELLATIONS

This change transmittal is cancelled when contents have been incorporated into the directives file system.



Ralph E. Stafko
Director
Regulations Development Unit
Policy Office, PP

Attachment

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, Import Offices, R&E, ABB, TRA

OPI: MPITS/PPID

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

7010.3

8/6/86

PREPARATION AND SUBMISSION OF FSIS Form 7010-1

I. PURPOSE

Sets forth responsibilities and provides instructions for completion of FSIS Form 7010-1, Processing Operations at Official Establishments, (formerly MP Form 404).

II. CANCELLATION

MPI Manual Section 20.13
MPI Manual Chart 20.1, Page 212, Second Item

III. REASON FOR ISSUANCE

To provide a separate directive for instructions on preparing and submitting FSIS Form 7010-1.

IV. REFERENCES

MPI Regulations, Section 320.6(b).

V. FORMS AND ABBREVIATIONS

The following will appear in their shortened form in this directive:

FSIS Form 7010-1	Processing Operations at Official Establishments
MP Form 451	Grant of Inspection
FSIS	Food Safety and Inspection Service
IIC	Inspector in Charge

VI. USE OF FORM

FSIS Form 7010-1 is a quarterly report showing the number of pounds or units of various meat and meat food products prepared at establishments operating under Federal inspection. Attachment 1 illustrates the form which includes a breakdown of products reported by category. FSIS Form 7010-1 provides data on processing operations and this information is entered in the automated processing inspection data file.

DISTRIBUTION: All MPI Offices, T/A Inspectors, **OPI:** MPITS/PPID
Plant Management, T/A Plant Management, Science
and Compliance Offices, Import Offices, R&E, ABB,
TRA

Since the form reflects the volume of product produced or processed at official establishments, the data is used for several purposes as follows:

1. To determine human resource needs in FSIS.
2. To produce management reports and statistical summaries on processing inspection activities.
3. To produce industry reports on amounts of processed products by type.
4. To publish in trade journals and/or government publications.

VII. RESPONSIBILITIES AND PROCEDURES

A. **Completion of Form.** The inspector will furnish blank forms to the official establishment for completion. The inspector will receive a completed FSIS Form 7010-1, in triplicate, at the end of each reporting quarter. The information entered on the FSIS Form 7010-1 will be typed or written legibly in ink. The blocks on the form (see Attachment 1) will be completed as follows:

1. **Quarter Ending (Month, Day, Year).** Enter date of quarter ending Saturday for reporting period.
2. **Number of Days of Operations.** Enter the number of days the plant processed product during the reporting period.
3. **To: Inspector in Charge:** Enter the name of the Inspector in Charge.
4. **Region, State, Circuit Code.** Leave Blank. Entry to be completed by the inspector.
5. **Establishment Number.** Use only the official establishment number designated in block 2 of MP Form 451. Do not use letters unless part of official establishment number. Do not use "TA" to identify Talmadge-Aiken plants.
6. **Meat and Meat Food Products Processed and/or Canned.** Enter the number of pounds of products produced or units of containers used during the reporting period for each item, opposite the appropriate Product Code Number, as explained under paragraph VIII A.
7. **Name of Firm.** Enter the name of the firm as it appears on the official grant of inspection.
8. **By.** Signature of plant official responsible for submitting the report.
9. **Title.** Title of plant official signing the form.

B. **Review of Form.** The IIC approving the report will:

1. Review the completed forms to verify that:
 - a. The establishment actually processed all items reported.
 - b. No reportable items are omitted.
 - c. Amounts reported are reasonably accurate.
 - d. Items are reported under the proper code.
2. Return any reports reflecting omissions or obvious inaccuracies as to product or weights to the establishment for correction.
3. Enter the appropriate five digit code in the Region/State/Circuit Code Block. Example: 636-33 is the five-digit code for Northeastern Region (6), New York Area (36), and Rochester Circuit (33).
4. Sign in the "Approved by Inspector" block.
5. Write "no operation" across the face of the form when the plant does not process or operate during the reporting quarter. Complete only the following blocks: Quarter Ending; Region/State/Circuit Code; Establishment Number; and Approved by Inspector. A quarterly "no operation" or negative report is required, unless the plant discontinues or suspends processing operations for an extended period of time or when Federal inspection is withdrawn as described in paragraphs 6 and 7 below.
6. Submit only one "negative" report for the first quarter of the inactive period when a plant discontinues or suspends processing operations for an extended period of time. The IIC will complete the same blocks as for a "no operation" report and write across the face of the form "discontinued until" and give the estimated date when processing operations will resume.
7. When inspection is withdrawn, write across the face of the form "withdrawn" and the date of withdrawal. Complete the same blocks as for a "no operation" report.
8. Ensure that plant management completes and submits a regular FSIS Form 7010-1 at the end of the first quarter of resumed processing operations to reestablish reporting after discontinued for suspended operations or withdrawal of inspection.
9. Mail the original not later than the 15th calendar day after the end of the reporting quarter to:

Data Service Center
Meat and Poultry Inspection, FSIS
210 Walnut Street, Room 791
Des Moines, IA 50309

10. File the first copy in the inspector's office and give a copy to plant management.

VIII. DEFINITIONS AND PROCEDURES

A. **Reportable Products.** Any individual product, by weight, shall be reported under its appropriate process heading and item code (see Attachment 2).

B. **Reporting Products.** It should be noted that product subjected to more than one reportable process shall be recorded under each process heading.

1. **Reporting Each Process.** Uncured product weight must be reported under the appropriate category and code. Product subjected to more than one reportable process must be recorded under each process heading. Some or all processes performed on certain products could occur in a single reporting period. An example follows:

A plant receives 50 fresh hams weighing 1,000 pounds, cures them with brine to an increased weight of 1,100 pounds. The cured hams are boned and trimmed to 900 pounds and cooked. The cooked, chilled hams now weighs 730 pounds, The same 50 hams by weight would be recorded as:

Product	Code No.	Pounds
Cured Pork	1020	1,000
Pork Boning	1226	900
Cooked Ham	1125	750
Boneless Ham, Sliced & Packaged	1430	730

W. S. Horne
Deputy Administrator
Meat and Poultry Inspection Operations

ATTACHMENTS

- 1 FSIS Form 7010-1
- 2 Item Codes

U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
MEAT AND POULTRY INSPECTION OPERATIONS
**PROCESSING OPERATIONS
AT OFFICIAL ESTABLISHMENTS**

TO: INSPECTOR IN CHARGE

REGION/STATE/CIRCUIT CODE

EST. NO.

MEAT AND MEAT FOOD PRODUCTS PROCESSED AND/OR CANNED This report is required under 9 CFR 320.6

CURED	CODE NO.	POUNDS	SAUSAGE (Cont.)	CODE NO.	POUNDS	CANNED PRODUCTS	CODE NO.	POUNDS	
Beef Briskets	1012		Liver Sausage and Braunschweiger	1350		Luncheon Meat 50 oz. or over	2611		
Beef-Other	1019		Other	1355		under 50 oz.	2612		
Pork	1020					Chili Con Carne 50 oz. or over	2641		
Other Meats	1030		SLICED/PACKAGED PRODUCT			under 50 oz.	2642		
SMOKED OR DRIED OR COOKED			Bacon-Retail	1440		Meat Stew 50 oz. or over	2731		
Hams-Bone-In	1121		Bacon-Bulk	1441		under 50 oz.	2732		
Hams-Bone-In, Water added	1122		Ham	1430		Hash Products 50 oz. or over	2631		
Hams-Semi Boneless	1123		Sausage, Loaves, Luncheon Meat, under 12 oz.	1421		under 50 oz.	2632		
Hams-Semi Boneless, Water added	1124		Sausage, Loaves, Luncheon Meat, 12 oz. or over	1422		Pasta Meat Product 50 oz. or over	2741		
Hams-Boneless	1125		Other	1450		under 50 oz.	2742		
Hams-Boneless, Water added	1126		FRESH/FROZEN PRODUCT			Canned Hams under 3 lbs	2621		
Hams-Sectioned & Formed	1127		Beef Cuts	1210		3-6 lbs	2622		
Hams-Sectioned & Formed, Water added	1128		Pork Cuts	1215		over 6 lbs	2623		
Hams-Dry Cured	1129		Other Cuts	1220		Pork Shoulder Picnics and Loin	2640		
Pork-Regular	1140		Beef Boning	1225		Viennas	2650		
Pork-Water added	1141		Pork Boning	1226		Franks and Wieners	2650		
Bacon	1110		Other Boning	1227		Misc. Sausage Products	2770		
Beef, cooked	1150		Mechanically Processed-Beef	1251		Deviled Ham	2670		
Beef, Dried	1151		Mechanically Processed-Pork	1252		Potted Meat Food Products and Spreads	2680		
Other Smoked, Dried or Cooked Meats	1180		Mechanically Processed-(Other)	1253		Tamales	2690		
SAUSAGE			Steaks, Chops, Roasts	1230		Sliced Dried Beef	2710		
Fresh Beef	1310		Steaks, Chops, (Chopped/Formed)	1231		Chopped Beef Hamburgers	2720		
Fresh Pork	1311		Hamburger/Grind Beef	1235		Vinegar Pickled Products	2750		
Fresh Other	1312		Other-Fresh/Frozen	1240		By-Product, Other than Pickled	2760		
Uncooked Cured Sausage	1320		CONVENIENCE FOODS (Frozen and/or Unfrozen)			Corned Beef	2780		
Dried	1321		Pizza	1610		Soups	2790		
Semi-Dried	1322		Pie	1615		ALL OTHER			
Franks/Wieners, Regular, Retail	1330		Dinners	1620		With 20% or more meat and/or Meat by-products	2851		
Franks/Wieners, Regular, Bulk	1331		Entrées	1625		Less than 20% meat and/or Meat by-products	2852		
Frank/Wieners, with extenders, Retail	1332		Other	1630		Horse and Equine Meat (all types)	8940		
Franks/Wieners, with extenders, Bulk	1333		FATS AND OILS			Animal Foods	8990		
Franks/Wieners, with variety meats, Retail	1334		Lard Rendered	1510		TOTAL GLASS CONTAINERS			
Franks/Wieners, with variety meats, Bulk	1335		Lard Refined	1520		CODE NO.	UNITS	CODE NO.	POUNDS
Franks/Wieners, with extenders and variety meats, Retail	1336		Edible Tallow	1540		9010		9011	
Franks/Wieners, with extenders and variety meats, Bulk	1337		Compound Containing Animal Fat	1570		TOTAL SEMI-RIGID CONTAINERS			
Bologna-Regular	1340		Oleomargarine Containing Animal Fat	1580		CODE NO.	UNITS	CODE NO.	POUNDS
Bologna-with extenders	1341		MISCELLANEOUS MEAT PROD.			9020		9021	
Bologna-with variety meats	1342		Cured Meat Loaves	1712		TOTAL FLEXIBLE RETORTABLE CONTAINERS			
Bologna-with variety meats and extenders	1343		Non-specific Loaves	1713		CODE NO.	UNITS	CODE NO.	POUNDS
			Meat Patties	1715		9030		9031	
			Other formulated Prod.	1718					
			Horse & Equine Products	8910					
			Animal Foods	8990					

NAME OF FIRM

BY

TITLE

APPROVED BY INSPECTOR



FSIS DIRECTIVE
ATTACHMENT 2

HEADINGS AND CODES

CURED - record uncured weights only.
Do not include chopped or ground product.

Beef briskets-----1012
Briskets only.
Beef other-----1019
All other beef products.
Pork-----1020
All pork products.
Other meats-----1030
All veal, lamb, or goat products.

SMOKED, DRIED, or COOKED - record finished chilled weights only.

Hams, bone in-----1121
All smoked; cooked bone in hams.
Hams, bone in, water added-----1122
All smoked; cooked bone in water added hams.
Hams, semiboneless-----1123
All smoked; cooked semiboneless hams.
Hams, semiboneless, water added-----1124
All smoked; cooked semiboneless water added hams.
Hams, boneless-----1125
All smoked; cooked boneless hams.
***** Report sectioned and formed hams under code 1127.*****
Hams, boneless, water added-----1126
All smoked; cooked boneless water added hams.
***** Report sectioned and formed water added hams under code 1128.*****
Hams, sectioned and formed-----1127
All smoked; cooked sectioned and formed or chunked and formed hams.
***** Report chopped hams under code 1712.*****
Hams, sectioned and formed, water added-----1128
All smoked; cooked sectioned and formed or chunked and formed hams.
***** Report chopped hams under code 1712.*****
Hams, dried-----1129
All dry cured; country cured hams.
Pork, regular-----1140
All other pork products that are smoked, dried or cooked.

***** Report bellies under code 1110.

Report popped pork skins under code 1630.*****

Pork, water added-----1141
All other water added pork products that are smoked, dried or cooked.
Bacon (bellies)-----1110
All pork bellies prepared for bacon.
***** Report ground, mixed and formed bacon substitutes under code 1718.*****

Beef, cooked-----1150
All beef cuts either smoked or cooked. Include sectioned and formed or chunked and formed roasts.

***** Report chopped beef loaves under code 1712.

Report products that will also be dried under code 1151 only.*****

Beef, dried-----1151
All dried beef products; jerky; tasajo; etc.

Other smoked, dried or cooked meats-----1160
All veal, lamb, or goat products. Include bones cooked for stock or soup; and bones digested for human food purposes; also cooked ground beef or hamburger.

***** Report scalded products, i.e., tripe, pork stomach, calf feet, etc., under code 1240.

Report meatballs and uncured loaves under code 1718.*****

SAUSAGE - record finished weights only.

Fresh beef-----1310
All fresh beef sausages.
Fresh pork-----1311
All fresh pork sausages.
Fresh other-----1312
All other fresh sausage made from veal, lamb, or goat, or any combinations, i.e., as pork and beef, or beef and veal, etc.
Uncooked cured sausage-----1320
All uncooked cured sausages.
***** Report uncooked smoked sausage under code 1360.*****

- Dried-----I321
All sausages normally processed by drying to maintain moisture protein ratios of 2.3:1 or lower.
***** Report dried beef items under code I151; other.*****
- Semi-dried-----I322
All sausages, i.e., summer sausage, thuringer, cervelat, pork rolls, etc., which have moisture protein ratios above 2.3:1 but are not considered "cooked sausages."
- Franks, wieners; regular, retail---I330
All franks, wieners, knockwurst and similar small variety cooked sausages made to the exclusion of variety meats and/or extenders and packed in retail containers.
- Franks, wieners; regular, bulk-----I331
Same as I330, except packed in other than retail containers.
- Franks, wieners with extenders, retail-----I332
All franks, wieners, knockwurst and similar small variety cooked sausages with only extenders, i.e., cereal, NFDM, soy products, etc., added, packed in retail containers.
- Franks, wieners, with extenders, bulk-----I333
Same as I332, except packed in other than retail containers.
- Franks, wieners, with variety meats, retail-----I334
All franks, wieners, knockwurst and similar small variety cooked sausages with only variety meats added. Packed in retail containers.
- Franks, wieners with variety meats, bulk-----I335
Same as I334, except packed in other than retail containers.
- Franks, wieners with variety meats and extenders, retail-----I336
All franks, wieners, knockwurst and similar small variety cooked sausages with variety meats and extenders added, packed in retail containers.
- Franks, wieners with variety meats and extenders, bulk-----I337
Same as I336, except packed in other than retail containers.
- Bologna, regular-----I340
All types and sizes, i.e., jumbo, stick, ring, farm, leona, etc., made to the exclusion of variety meats and/or extenders.
- Bologna, with extenders-----I341
All types and sizes, i.e., jumbo, stick, ring, farm, leona, etc., with only extenders, i.e., cereal, NFDM, soy products, etc., added.
- Bologna with variety meats-----I342
All types and sizes, i.e., jumbo, stick, ring, farm, leona, etc., with only variety meats added.
- Bologna, with variety meats and extenders-----I343
All types and sizes, i.e., jumbo, stick, ring, farm, leona, etc., with variety meats and extenders added.
- Liver sausage-----I350
All types and sizes of sausages prepared with liver, i.e., liverwurst, braunschweiger, liver sausage, liver ring, etc.
***** Report liver loaves or spreads under code I712.*****
- Other sausage-----I360
All other sausages, i.e., polish, kielbassi, cooked salami, cooked beef salami, uncooked smoked sausage, smoked pork sausage, brown and serve sausage, blood sausage, etc., prepared in casings or molds.
- SLICED/PACKAGED PRODUCTS - record finished weights only.**
- Bacon, retail-----I440
All sliced or chunked bacon, including bacon ends and pieces, packed in retail containers.
***** Report ground, mixed and formed products that resemble bacon under code I450.*****
- Bacon, bulk-----I441
Same as I440, except packed in other than retail containers.
- Ham-----I430
All types of cut or sliced ham and ham steaks.
***** Report chopped ham under code I421 or I422.*****

FSIS DIRECTIVE
ATTACHMENT 2

Sausage and loaves, under 12 ounces-----I421

All types of sliced or chunked and packaged sausages, luncheon meats, chopped ham, loaves, imitation sausages, headcheese, souse, etc.

Sausage and loaves, 12 ounces or over-----I422

Same as I421.

Other sliced/package-----I450

All other cooked, smoked or dried products that are sliced or chunked and packaged, i.e., dried beef, boneless picnics, beef tongues, bacon substitutes, etc.

FRESH/FROZEN PRODUCT - record finished weights ready for shipping or further processing.

Beef cuts-----I210

All beef carcasses, and/or primal parts processed into subprimal or wholesale cuts.

Pork cuts-----I215

All hog carcasses and/or primal parts processed into subprimal or wholesale cuts.

Other cuts-----I220

All calf, sheep, goats, etc., carcasses and/or primal parts processed into subprimal or wholesale cuts.

Beef boning-----I225

All beef carcasses and/or parts boned, include trimmings.

Pork boning-----I226

All hog carcasses and/or parts boned, include trimmings.

Other boning-----I227

All calf, sheep, goat, etc., carcasses and/or parts boned, include trimmings.

Mechanically processed (comminuted) beef product-----I251

Include weight of product prepared and packaged for human food.

Mechanically processed (comminuted) pork product-----I252

Include weight of product prepared and packaged for human food.

Mechanically processed (comminuted) (other) product-----I253

Include weight of product other than beef and pork prepared and packaged for human food.

Steaks, chops, roasts-----I230

All HRI, portion control, and military fabricated meat products except chopped, flaked, or ground and formed products. Include cubed meats, meat for stew, sliced livers, meat rolls, chunked or sectioned and formed roasts, etc.

Steaks, chops (chopped, flaked, or ground/formed)-----I231

All types of comminuted and formed steaks and chops and all meat patties with and without breading or permitted additives.

***** Report hamburger or ground beef patties under code I235.

Report nonspecific patties under code I715.

Report cured meat loaves under code I712.

Report meat balls and uncured meat loaves under code I718.*****

Hamburger/ground beef-----I235

All raw products labeled ground beef, hamburger, ground beef patties, or hamburger patties (with or without permitted additives).

***** Report cooked ground beef or hamburger under code I160.*****

Other fresh/frozen-----I240

All items, i.e. chitterlings, scalded cattle and calf feet, tripe, pork stomachs, also low temperature rendered products and partially defatted tissue prepared for human food. Fresh fats packaged for shipment to edible renderers and offal packaged in retail labeled containers. Include comminuted veal, lamb, or goat meat not shaped into steaks, chops, or loaves.

CONVENIENCE FOODS (FROZEN/ UNFROZEN) - record finished weights only.

Pizza-----I610

All types and sizes of cooked or uncooked pizzas.

Pies-----1615	Compounds-----1570
All types and sizes of cooked or uncooked meat pies, turnovers, tamales, burritos, etc.	All puff paste shortening, shortenings, and miscellaneous fats and oils containing animal fats.
Dinners-----1620	Oleomargarine-----1580
Minimum net weight required is 10 ounces which may include appetizer, bread and dessert, minimum cooked meat or meat food product is 25% or 2.5 oz. whichever is greater. Products with a net weight greater than 10 oz. may base the meat requirement for the product exclusive of the appetizer, bread and dessert provided the remaining compounds weigh not less than 10 oz. All types and sizes of breakfasts, lunches and dinners.	All oleomargarine, margarines, etc., containing animal fats or animal oils.
***** Report Individual entrees under code 1625.*****	MISCELLANEOUS MEAT PRODUCTS - record finished weights only.
Entrees-----1625	Cured meat loaves-----1712
Product labeled entree should fall in one of the following categories:	All types of cured "meat" loaves, luncheon meat loaves, chopped ham loaves, chopped beef loaves, liver loaves, tongue loaves, meat spreads and pates, and similar cured items.
1. All meat or meat food product - 100% meat or meat food product.	***** Report cured nonspecific loaves under code 1713.
2. Meat or meat food product and one vegetable; or meat or meat food product and gravy - 50% cooked meat or meat food product.	Report "uncured" loaves under code 1718.*****
3. Meat & vegetable with gravy - 30% cooked meat portion; meat and gravy portion at least 50%.	Nonspecific loaves-----1713
4. Meat or entree portion of dinner - 25% meat or meat food product.	All nonspecific loaves, i.e., pickle, pimento, P&P, deluxe, etc., and items such as jellied loaves, souse, sulze, headcheese, etc.
Other-----1630	Meat patties-----1715
All salads with meat, sandwiches, popped pork skins, corn dogs, sauerkraut balls, and other similar pre-cooked convenience food items.	All raw or cooked nonspecific meat patties, breaded or unbreaded.
FATS AND OILS - record finished weights only.	***** Report ground beef patties or hamburger patties under code 1160 for cooked, or code 1235 for raw.
Lard, rendered-----1510	Report other all meat patties, i.e., veal, lamb, etc., under code 1160 for cooked or code 1231 for raw.*****
All types of rendered lard, pork fat.	Other formulated products-----1718
Lard, refined-----1520	All items, i.e., meatballs, uncured meat loaves, imitation sausages, scrapple, pan pudding, blood puddings, bacon substitutes, sandwich spreads, etc.
All types of refined lard, pork fat, hydrogenated lard, and lard oil.	***** Report sandwiches under code 1630.*****
Edible tallow-----1540	Horse and other equine products-----6910
All rendered beef fat, mutton fat, and oleo stock.	All horse and other equine products prepared for human consumption.
	***** Report horse and other equine items prepared for animal foods under code 8980.*****

FSIS DIRECTIVE
ATTACHMENT 2

Animal foods-----8980
All certified animal food products only.

CANNED PRODUCTS - Record only finished weights of products in cans, jars, semirigid, or flexible containers. Products in cryovac bags, wax carton containers or other containers should be reported under the previous categories.

Luncheon meat, 50 ounces or over---2611
All types of product labeled chopped ham, spiced ham, pressed ham, etc.; product labeled chopped pork, luncheon meats, and ham patties.
***** Report ham spread, corned beef spread, or other spreads under code 2680.*****

Luncheon meat, under 50 ounces-----2612
Same as 2611, except for container size.

Chili con carne, 50 ounces or over-2641
All types of chili con carne, chili con carne with beans, chili.

***** Report chili gravy with meat under code 2851.
Report chili sauce with meat and other chili items with less than 20 percent meat/meat byproducts under code 2852.*****

Chili con carne, under 50 ounces---2642
Same as 2641, except for container size.

Meat stew, 50 ounces or over-----2731
All types of meat stews, oxtail stew, ragout, etc.
***** Report tripe stews under code 2760.*****

Meat stew, under 50 ounces-----2732
Same as 2731, except for container size.

Hash products, 50 ounces or over---2631
All hash products, i.e., beef, corned beef, etc.

Hash products, under 50 ounces-----2632
Same as 2631, except for container size.

Pasta meat products, 50 ounces or over-----2741
All types of pasta and meat products, i.e., spaghetti and meatballs,

spaghetti and meat, lasagna with meat, meat ravioli, spaghetti with frankfurters, etc.

***** Report products such as spaghetti sauce with meat under code 2852.*****

Pasta meat products, under 50 ounces-----2742
Same as 2741, except for container size.

Ham, under 3 pounds-----2621
All perishable or shelf stable products labeled ham, either whole, sectioned and formed or sliced, with or without chopped ham binders, natural juices, or gelatin added.
***** Report chopped ham under code 2611.
Report deviled ham spread under code 2680.
Report ham a la king under code 2851.*****

Ham, from 3 to 6 pounds-----2622
Same as 2621, except for container size.

Ham, over 6 pounds-----2623
Same as 2621, except for container size.

Pork shoulder picnics and loins----2840
All perishable or shelf stable products labeled pork shoulder picnics, pork loins, Canadian bacon, plus other pork cuts and bacon, which are either whole, sectioned and formed, or sliced, with or without chopped meat binders, natural juices or gelatin added.

***** Report chopped pork products under code 2611.
Report pork spreads under code 2680.*****

Viennas-----2650
All types of vienna sausages, either whole or pieces packed with or without a medium, i.e., water, broth, gelatin, oil, brine, vinegar, sauce, etc.

***** Report franks and wieners under code 2660.
Report other sausages under code 2770.*****

Franks and wieners-----2660
All types of frankfurters and wieners either whole or pieces, packed with

- or without a medium, i.e., water, broth, gelatin, oil, brine, vinegar, sauce, etc.
***** Report viennas under code 2650.
Report other sausages under code 2770.*****
- Miscellaneous sausage products-----2770
All sausage products other than viennas, packed with or without a medium.
- Deviled ham-----2670
All deviled ham products only.
***** Record other deviled meat products under code 2680.*****
- Potted meat food products-----2680
All products labeled potted meat food products, deviled meat products, and meat spreads, i.e., bacon, corned beef, roast beef, tongue, etc., also sandwich spreads.
***** Report deviled ham under code 2670.*****
- Tamales-----2690
All types of meat tamales, meat tamale filling.
***** Report enchiladas, burritos, tacos, etc., under code 2852.*****
- Sliced dried beef-----2710
All types of sliced dried beef, i.e., creamed, chipped, etc.
***** Report ground dried beef items under code 2851.*****
- Chopped beef, hamburger-----2720
All types of chopped or ground beef products and hamburger.
***** Report corned beef under code 2780.
Report dried beef under code 2710 for sliced and under code 2851 for ground.*****
- Vinegar pickled products-----2750
All products packed in vinegar, i.e., tongues, tails, pigs feet, ears, knuckles, etc.
***** Report sausage packed in vinegar under code 2650 for vienna, 2660 for frank and wieners, and 2770 for others.*****
- Byproducts-----2760
All byproduct, i.e., brains, tripe, sweetbreads, etc., that are not packed in vinegar.
- Corned beef-----2780
All whole, chunked, or ground corned beef products.
***** Report corned beef hash under code 2631 or 2632.
Report corned beef with cabbage and/or potatoes under code 2851 or 2852.*****
- Soups-----2790
All ready-to-eat and condensed soups, also stocks and extracts.
All other (with 20 percent or more meat and/or meat byproducts)-----2851
Products, i.e., frankfurters and beans, beef and barbeque sauce, beef and gravy, gravy and beef, beef rollade, pork and gravy, ham a la king, beef and kidney in gravy, etc., also baby foods.
- All other (with less than 20 percent meat and/or meat byproducts)-----2852
Products, i.e., beans with ham in sauce, beef chow mein, beef chop suey, chow mein vegetables with meat, sauerkraut balls, enchiladas, burritos, meat sauces, corned beef with cabbage and/or potatoes, etc., also baby foods.
- Horse and other equine products-----6940
All horse and equine products prepared for human consumption.
***** Report horse and other equine items prepared for animal foods under code 8990.*****
- Animal foods-----8990
Certified animal food products only.
- CONTAINERS - record total numbers of filled units and total packed weights for each container type listed.
- Glass - production units-----9010
Total number filled.
- Glass - production weight-----9011
Total pounds.
- Semirigid metal - production units-9020
Total number filled.
- Semirigid metal - production weight-----9021
Total pounds.

Flexible retortable - production
units-----9030
Total number filled.
Flexible retortable - production
weight-----9031
Total pounds.

1. NAME OF WITNESS: [illegible]
2. ADDRESS: [illegible]
3. CITY: [illegible]
4. STATE: [illegible]
5. ZIP: [illegible]
6. PHONE: [illegible]
7. DATE: [illegible]
8. SIGNATURE: [illegible]

9. COMMENTS: [illegible]
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40. [illegible]

CHANGE TRANSMITTAL SHEET

☒ DIRECTIVE

☐ REVISION

☒ AMENDMENT

☐ OTHER

FSIS DIRECTIVE - STANDARDS AND LABELING DIVISION
POLICY MEMORANDA

7220.1
Rev. 1
Amendment 1 | 8/6/86

I PURPOSE

This document transmits an amendment to FSIS Directive 7220.1, Rev., 1, dated 8/1/86.

II CHANGES

Insert Policy Memo 031A in numerical order in Attachment 1 of FSIS Directive 7220.1, Rev. 1, dated 8/1/86.

III CANCELLATIONS

This change transmittal is cancelled when contents have been incorporated.

Margaret OK Herz
Director
Standards and Labeling Division
Meat and Poultry Inspection Technical Services

Attachment

DISTRIBUTION: All MPI Offices, Plant Management,
T/A Plant Management, Science and Compliance Offices,
R&E, TRA, T/A Inspectors, Import Offices, ABB

OPI: MPITS/SLD



United States
Department of
Agriculture

Food Safety
and Inspection
Service

To:

Branch Chiefs, SLD

Policy Memo 031A

From:

Margaret O'K. Glavin, Director
Standards and Labeling Division, MPTIS

Margaret O'K. Glavin

Subject:

Salami Labeling

ISSUE: What is the appropriate labeling for the product
"Salami?"

POLICY: The product "Salami" must be labeled to include
the word "Cooked" regardless of the type and size
of its packaging, unless it is one of the
following:

- 1) A salami with a moisture protein ratio of no more than
1:9 to 1;
- 2) "Genoa salami" with a moisture protein ratio of no
more than 2.3:1;
- 3) "Sicilian salami" with a moisture protein ratio of no
more than 2.3:1; or
- 4) Labeled, as . . . ,
 - (a) Kosher Salami,
 - (b) Kosher Beef Salami,
 - (c) Beef Salami,
 - (d) Beer Salami, and
 - (e) Salami for Beer.

RATIONALE: At one time, "Cooked Salami" in consumer size packages was not required to be labeled "Cooked Salami," since it was believed that the differences in the nature of this product, in comparison to dry salami products, were obvious from the packaging. We indicated in policy memo 031 that we believed such a position was untenable and created a situation that was not easily controlled. "Cooked Salami" and the dry variety have vastly different characteristics including keeping qualities. Thus, it is necessary to use descriptive labeling for this product that will serve to alert consumers to the type of product being marketed, regardless of the type and size of packaging used. However, there are certain salamis, as indicated by the above historically established names, which are not regarded as dry salamis and which have traditionally not been labeled to include the term "cooked". These were not spelled out in Policy Memo 031. Therefore, we are revising the memo as 031A to include them.

CHANGE TRANSMITTAL SHEET

☒ DIRECTIVE

☐ REVISION

☒ AMENDMENT

☐ OTHER

FSIS DIRECTIVE
STANDARDS AND LABELING DIVISION POLICY MEMORANDA

7220.1

Rev. 1

Amendment *2*

8-25-86

I. PURPOSE

This document transmits an amendment to FSIS Directive 7220.1, Revision 1.

II. CHANGES

Insert Policy Memo 066B in numerical order in attachment 1 of FSIS Directive 7220.1, Revision 1.

III. CANCELLATIONS

- A. Policy Memo 066A is cancelled.
- B. This change transmittal is cancelled when contents have been incorporated.

Director, *E. K. Stahl*
Standards and Labeling Division
Meat and Poultry Inspection Technical Services

Attachment

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science Offices, Compliance Offices, Import Offices, R&E, ABB, TRA

OPI: MPITS/SLD

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United States
Department of
Agriculture

Food Safety
and Inspection
Service

AUG 8 1986

To: Branch Chiefs, SLD

Policy Memo: 066B

From: Margaret O.K. Glavin
Director
Standards and Labeling Division, MP/TS

Margaret O.K. Glavin

Subject: Red Meat Products Containing Added Solutions

ISSUE: The labeling of red meat products containing added solutions.

POLICY: This policy memo replaces 066A and the present entry in the Policy Book entitled "Water-Base Seasoning Solutions Allowed in Beef, Fresh or Cooked." This policy memo does not include cured pork products covered by the protein fat free (PFF) regulations.

Solutions of any amount may be added to uncooked, cured or uncooked, uncured red meat products including those that have been chunked, ground, wafer sliced, etc., and formed. A statement indicating that the addition of a solution has taken place must appear contiguous to the product name wherever it appears on the labeling. "Containing 6 percent of a solution" and "Injected with up to 12 percent of a flavoring solution" are examples of acceptable statements. The ingredients of the solution may accompany the statement or appear in locations prescribed for ingredients statements. The statement must be one-fourth the size of the most prominent letter in the product name. If the ingredients are included within the statement, they must appear in print one-eighth the size of most prominent letter of the product name.

Since the regulations (9 CFR 319.101 and 102) allow uncooked corned beef brisket to contain 20 percent and uncooked corned beef round and other cuts 10 percent of a curing solution above the weight of the fresh uncured product, the above labeling scheme does not apply until these levels are exceeded. Similarly, the labeling scheme does not apply to uncooked, cured pork trimmings or uncooked, cured pork products which are not labeled to indicate the presence of hams, loins, shoulders, butts, picnics, or cured pork made from parts not covered by the PFF regulations, until more than 10 percent added substance is present.

If uncured products to which solutions are added are subsequently cooked, a statement of the composition and the amount of the solution added prior to cooking must accompany the product name. The statement may include an indication that the addition took place prior to cooking, e.g., "Prior to

cooking injected with up to 20 percent of a solution of water, salt, and sodium phosphates." A statement of the amount of solution remaining after cooking may also be included. This is determined by subtracting the weight of the fresh meat article from the weight of the finished product, dividing by the weight of the finished product, and multiplying the result by 100.

Cooked, cured products such as corned beef and cooked, cured pork products with added solutions not covered by the PFF regulations are addressed in Policy Memo 084.

Except for the situations identified below, a partial quality control program for the addition of solutions must also be approved by the Processed Products Inspection Division before the label can be used regardless of the amount of solution added.

The addition of an enzyme solution to meat products is limited to 3 percent by regulations (9 CFR 318.7(c)(4)) and is not subject to a partial quality control program. If a product is treated with an enzyme solution and a flavoring solution, separately or in one step, both treatments should be separately identified on the label.

In situations where it has been customary to coat a product by rubbing, spraying, or dipping water mixed with seasonings, flavorings, etc. onto the surface of the meat, the qualifying statement describing this treatment does not have to include the amount and a partial quality control program is not needed. If, however, the water is incorporated into the meat by extensive rubbing or by massaging or tumbling, a statement of the composition and the amount of any solution absorbed is needed as described herein. An approved partial quality control program is also needed.

For products marinated, i.e., steeped, injected, massaged, or tumbled, and identified as marinated, the solution added is limited to 10 percent. The qualifying statement must include the percentage of solution contained in the product e.g., "Marinated with up to 8 percent of a solution of water, salt, sugar, and sodium phosphates." For products identified as marinated and also tenderized with enzymes, the percent of marination is limited to 7 percent. Products marinated with solutions are subject to a partial quality control program.

The policy is intended to apply to solutions that impart favorable flavor and other sensory characteristics, but not to solutions that contain ingredients used to extend a product such as isolated soy protein.

Processors of products with labeling not in compliance with this policy memo and/or in need of a partial quality control program must make the necessary labeling changes and/or acquire approval of the partial quality control program within 6 months of the date of this policy memo.

RATIONALE: The addition of various solutions has been approved in various products including beef for further cooking, roasts, and steaks. These solutions are added by various means to impart favorable flavoring and other sensory characteristics to the finished product. Existing policies and regulations, however, do not address the addition of solutions to all meat products and often place a limit of 10 percent on the addition in most situations. Additions above those now permitted are considered appropriate, but since the nature of the meat products is changed, it is necessary that the product be labeled to identify the amount and composition of the solution.

This policy is being issued to clarify that products subject to protein fat free (PFF) controls are not covered by the guidelines included in this policy memo. Also, the policy memo is intended to clarify and update the guidelines for products that are marinated within the definition communicated in Policy Memo 081A. Products that were marinated by traditional means were not required to be labeled with the percentage of marinade solution. With the advent of the broader, up-to-date definition, a declaration of the percentage is required in order to provide consistency with the labeling of products that are injected, massaged, tumbled, etc. and to provide consistency with the poultry guidelines which also require a declaration of the percentage of added solution whenever poultry products are marinated. Also the permission to place the ingredients statements of the added solutions in locations normally reserved for ingredients statements is being addressed to provide consistency with present policy which permits the list of ingredients to appear on an information panel (see Policy Memo 007) or in the case of products in cartons on the front riser. The restriction on the amount of water that can be mixed with seasonings, flavorings, etc. and coated onto a product is being lifted since it is believed that the restriction is unnecessary and unreasonable.

Both the meat and poultry regulations require that a product have a standardized name or, if none exists, a common or usual name. If neither exists, the product must have a truthful, descriptive name. Because these products, which contain solutions, have neither a standardized nor a common or usual name, a descriptive name is needed. The traditional name, supplemented with the required qualifiers to create the necessary distinction from the traditional product, serves this function.

The need for a quality control program is consistent with our past labeling policies for use of percentage declarations on labeling. A quality control program is required in all cases since the amount of the solution that can be added will no longer be subject to any upper limit.

The second part of the document describes the various methods used to collect and analyze data. It includes a detailed discussion of the sampling techniques used to select a representative group of individuals for study. The document also outlines the procedures for data collection, including the use of questionnaires and interviews. Finally, the document describes the methods used to analyze the data, including the use of statistical tests to determine the significance of the results.

The third part of the document discusses the results of the study. It presents a summary of the findings, including the mean values for the various variables measured. The document also includes a discussion of the limitations of the study, such as the potential for bias in the sampling process. Finally, the document offers some suggestions for further research in this area.

The fourth part of the document contains a conclusion and a list of references. The conclusion summarizes the main findings of the study and offers some final thoughts on the importance of accurate record-keeping. The references list the sources of information used in the study, including books, articles, and other documents.

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

9135.1
REVISION 1

8-25-86

CANADA PROHIBITS CHEMICAL SPRAYS ON CARCASSES

I. PURPOSE

The purpose of this directive is to provide information on Canadian restrictions against the use of chemical sprays on carcasses.

II. REASON FOR REISSUANCE

This revision removes the limitation that only beef carcasses may be sprayed with water and permits other species of carcasses to be sprayed with water.

III. CANCELLATION

FSIS DIRECTIVE 9135.1, dated 1/2/86

IV. REFERENCES

MPI Regulations, Part 350,
FSIS Directive 9060.4, Export Certification,
FSIS Directive 5110.1, Reimbursable Services Reference,
MPI Manual, Sections 18.91 and 22.24

V. POLICY OF CANADIAN MEAT HYGIENE DIVISION

A. **The Use of Chemical Sprays on Carcasses.** The Canadian Meat Hygiene Division prohibits the use of chemical sprays on carcasses. This includes spray coatings, such as alginate coatings (trade mark "Flavor Tex") and other chemical sprays, such as hyperchlorinated water and acetic acid.

1. Carcasses and product derived from carcasses that have been sprayed with chemicals are ineligible for export to Canada:

DISTRIBUTION: All MPI Offices, T/A Inspectors, **OPI:** IP/ECD
Plant Management, T/A Plant Management, Science
and Compliance Offices, Import Offices, TRA, ABB,
R&E

B. Inspection Responsibilities.

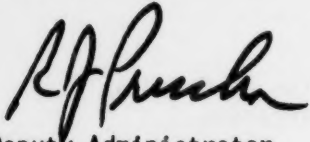
1. Inspectors in charge with product destined for Canada are responsible for verifying that the product originated from a plant that did not spray the carcasses with a chemical spray.

2. The inspector in charge should obtain (and keep on file) written verification that the product was not treated with a chemical spray.

3. The following statement is required on all meat export certificates destined for Canada:

"The meat or meat products contained in this shipment have not been subjected to hyperchlorinated water."

This information will be included in the FSIS Directive for Canada to be published at a later date.



Deputy Administrator
Meat and Poultry Inspection
Operations

CHANGE TRANSMITTAL SHEET

☒ DIRECTIVE

☐ REVISION

☒ AMENDMENT

☐ OTHER

FSIS DIRECTIVE
SAMPLES COLLECTED UNDER AUTHORITY OF SECTION 702
OF THE FDCA

10001.1
Amend. 1

8-15-86

I. PURPOSE

This document transmits amendment 1 to FSIS Directive 10,001.1 dated 3/13/86.

II. PRINCIPAL CHANGES

The changes are to identify the mail shipment method. The samples will be batch-shipped using "express" mail versus "priority" mail or other "express overnight" courier in lieu of "common" courier.

III. FILING INSTRUCTIONS

Remove Page

3

Insert Page

3

Ronald E. Engel.
Deputy Administrator
Science

Attachment

DISTRIBUTION: Washington Offices;
MPIO Regional Offices;
Science Offices

OPI: SCI - Field Service
Laboratories Division

1. *[Faint, illegible text]*

CHANGE TRANSMITTAL SHEET

2. *[Faint, illegible text]*

3. *[Faint, illegible text]*

4. *[Faint, illegible text]*

5. *[Faint, illegible text]*

6. *[Faint, illegible text]*

7. *[Faint, illegible text]*

8. *[Faint, illegible text]*

9. *[Faint, illegible text]*

supervisory review and confirmation of the data entered on the official form, the reserve sample will be placed in frozen storage to maintain its integrity.

B. **No Reserve Tissue.** If all violative tissue is used-up during analysis, this should be noted on the official form. Send a copy of the official form to the appropriate FDA laboratory or District Office. Mark on the form that reserve tissue is unavailable. In the tissue column of the 702(b) Sample Reserve Status Report, enter N/A. If the sample represents a retained carcass or product, request guidance from the Director, FSLD, to determine if additional sampling for FDA is necessary. If additional tissue is necessary, the FSL will request the inspector to forward it directly to the appropriate FDA organization. The inspector will enter the form number of the analyzed sample in block 2 of FSIS Form 6000-1 and note "replacement tissue" and the original FSIS sample number in block 18.

C. **Storage and Shipping.** The laboratory will store all 702(b) sample reserves for a period of 1 month after the month of completion. On the first Monday of each month all eligible 702(b) reserves will be shipped to the FDA District office or laboratory having jurisdiction over the producer's business address. See Attachment 2 for FDA mailing addresses. Sample reserves should be batch-shipped using express mail or other express overnight courier. Each example reserve should be clearly labeled and identified to allow matching of the reserve to its FSIS form. Before shipping, contact the appropriate FDA office and inform them of the shipment date and courier used. Follow appropriate procedures to assure sample integrity and condition during transit. A copy or facsimile of the FSIS Form must accompany each sample. For residues that deplete in storage, the analyst shall mark the form "Unstable Compound - Depletes in Storage."

Ronald E Engel

Deputy Administrator
Science Program

Attachments

- 1 - 702(b) Sample Reserve Status Report
- 2 - FDA District Offices

1. The purpose of this document is to provide information regarding the activities of the [redacted] in the [redacted] area.

2. The [redacted] has been observed in the [redacted] area, and it is believed that it is engaged in [redacted] activities. The [redacted] has been observed in the [redacted] area, and it is believed that it is engaged in [redacted] activities. The [redacted] has been observed in the [redacted] area, and it is believed that it is engaged in [redacted] activities.

3. The [redacted] has been observed in the [redacted] area, and it is believed that it is engaged in [redacted] activities. The [redacted] has been observed in the [redacted] area, and it is believed that it is engaged in [redacted] activities. The [redacted] has been observed in the [redacted] area, and it is believed that it is engaged in [redacted] activities.

4. The [redacted] has been observed in the [redacted] area, and it is believed that it is engaged in [redacted] activities. The [redacted] has been observed in the [redacted] area, and it is believed that it is engaged in [redacted] activities. The [redacted] has been observed in the [redacted] area, and it is believed that it is engaged in [redacted] activities.

5. The [redacted] has been observed in the [redacted] area, and it is believed that it is engaged in [redacted] activities. The [redacted] has been observed in the [redacted] area, and it is believed that it is engaged in [redacted] activities. The [redacted] has been observed in the [redacted] area, and it is believed that it is engaged in [redacted] activities.

986/h



United States
Department of
Agriculture



Food Safety
and Inspection
Service

September 8, 1986, thru
September 24, 1986

Compilation of Meat and Poultry Inspection Issuances



A 110.9:

Compilation of
Meal and Poultry
Inspection Issues



TABLE OF CONTENTS

FSIS Notice 54-86	FSIS Form 6200 Series Ante-Mortem and Post-Mortem Inspection Summary
FSIS Directive 6200.1	Preparation and Submission of FSIS 6200 Form Series
FSIS Directive 7220.1 Rev. 1/Amend. 3	Standards and Labeling Division Policy Memoranda
FSIS Directive 7310.4	Foreign Particle Contamination of Products
FSIS Directive 9135.4	Canada Requires Humane Slaughter Certification for Poultry
FSIS Directive 11,520.2 Rev. 1/Amend. 1	Exposed Heat-Processed Product: Employee Dress

This period covers September 8, 1986 thru September 25, 1986.



UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

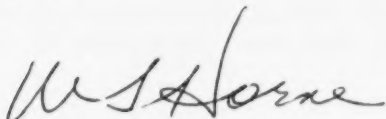
FSIS NOTICE

54-86

9-9-86

FSIS FORM 6200 SERIES
ANTE-MORTEM AND POST-MORTEM INSPECTION SUMMARY

Beginning September 28, 1986, the FSIS Form 9300 Series will be changed to FSIS Form 6200 Series. The new forms are currently in the Regional Offices and will be distributed to the establishments shortly. Do **not** begin using the new forms until September 28, 1986. Instructions for preparing and submitting the new forms will be issued in FSIS Directive 6200-1, which will also include copies of the Daily Disposition Record and the five weekly forms contained in that series.



Acting
Deputy Administrator
Meat and Poultry Inspection Operations

DISTRIBUTION: All MPI Offices
T/A Inspectors, Plant Mgt.,
T/A Plant Mgt., Science &
Compliance Offices, Import
Offices, TRA, ABB, R&E

NOTICE EXPIRES:

10-31-86

OPI: MPITS/Slaughter Inspection
Standards and Procedures Division

NOTICE

TO ALL PERSONS HAVING KNOWLEDGE OF THE WHEREABOUTS OF THE FOLLOWING NAMED PERSONS:

1. [Name Redacted]
2. [Name Redacted]
3. [Name Redacted]
4. [Name Redacted]
5. [Name Redacted]
6. [Name Redacted]
7. [Name Redacted]
8. [Name Redacted]
9. [Name Redacted]
10. [Name Redacted]

SEARCHED	INDEXED	SERIALIZED	FILED
MAR 10 1964		FBI - [City]	

☒ DIRECTIVE

☐ REVISION

☐ AMENDMENT

☐ OTHER

CHANGE TRANSMITTAL SHEET

FSIS DIRECTIVE
PREPARATION AND SUBMISSION OF FSIS 6200 FORM SERIES

6200.1

9-8-86

I. PURPOSE

This document transmits FSIS Directive 6200.1, subject as above, which sets forth responsibilities and provides instruction for completion of FSIS 6200 Form Series, Ante-Mortem and Post-Mortem Inspection Summary.

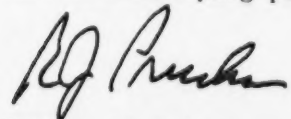
II CHANGES

The FSIS 6200 Form Series were formerly the FSIS Form 9300 series, Ante-Mortem and Post-Mortem Inspection Summary. The FSIS 9300 series' weekly forms, FSIS 9300-1, 9300-2, 9300-3 and 9300-4 should NOT be used after October 1, 1986. However, the Daily Disposition Record, former FSIS Form 9300-5, may be used until the supply is exhausted, then use the FSIS Form 6200-14.

III. CANCELLATIONS

The attached directive cancels Sections 20.11 and 20.12 of the MPI Manual. It also cancels Items 8 and 9 of Chart 20.1, Page 211 of the MPI Manual.

This change transmittal can be destroyed after filing the directive or retained for recordkeeping purposes.



Deputy Administrator
Meat and Poultry Inspection Operations

Attachment

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science Offices, Compliance Offices, Import Offices, R&E, ABB, TRA

OPI: MPITS/SISP

CHANGE TRANSMITTAL SHEET

TO: []
FROM: []
DATE: []

REASON FOR CHANGE: []

APPROVED BY: []

DATE OF CHANGE: []

REMARKS: []

APPROVED BY: []

DATE OF CHANGE: []

REMARKS: []

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

6200.1

9-8-86

PREPARATION AND SUBMISSION OF FSIS 6200 FORM SERIES

I. PURPOSE

Sets forth responsibilities and provides instructions for completion of FSIS 6200 Form Series (formerly FSIS Form 9300 Series), Ante Mortem and Post Mortem Inspection Summary.

II. CANCELLATION

MPI Manual, Section 20.11 and 20.12.
Chart 20.1, Page 211, MPI Manual, Items 8 and 9

III. REASON FOR ISSUANCE

To provide a directive for instructions on preparing and submitting the revised FSIS 6200 Form Series, formerly the FSIS 9300 Form Series.

IV. REFERENCES

MPI Regulations, Part 320.1

V. FORMS AND ABBREVIATIONS

The following will appear as abbreviated in this directive:

FSIS 6200-10	Ante Mortem and Post Mortem Inspection Summary - Cattle
FSIS 6200-11	Ante Mortem and Post Mortem Inspection Summary - Swine
FSIS 6200-12	Ante Mortem and Post Mortem Inspection Summary - Sheep and Goats

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, Import Offices, TRA, ABB, R&E **OPI:** MPITS/Slaughter Inspection Standards and Procedures Division

FSIS 6200-13	Ante Mortem and Post Mortem Inspection Summary - Equine and Others
FSIS 6200-14	Daily Disposition Record
FSIS 6200-15	Ante Mortem and Post Mortem Inspection Summary - Calves
MPI	Meat and Poultry Inspection
IIC	Inspector In Charge
VS	Veterinary Services
VSL	Veterinary Services Laboratory
NVSL	National Veterinary Services Laboratory
VMO	Veterinary Medical Officer

VI. DATA COLLECTED ON FORMS

The FSIS Form 6200 Series are summaries showing the numbers of head of livestock slaughtered in Federally inspected establishments and the disposition of those carcasses. Also included on the weekly forms are the numbers of livers condemned, the numbers of implant tests performed, the numbers of specimens collected, the numbers of animals tagged as U.S. Suspects, the numbers of on-line and off-line slaughter inspectors and the chain speed. This series of forms provide data for the Livestock and Poultry Disease Reporting System. Examples of the completed forms are attached.

VII. IIC'S RESPONSIBILITIES AND PROCEDURES

A. **FSIS Form 6200-14** (formerly FSIS Form 9300-5). See Attachments 1, 2 and 3. The IIC will complete this form to document the disposition actions on retained carcasses, provide the primary information for the weekly FSIS 6200 forms, and report the slaughter of tuberculosis "suspects" or "exposed" tuberculosis reactors and animals found to have certain reportable diseases. After carcass disposition, entries will be made on the FSIS 6200-14, as soon as possible. Except for special reports (See Item VII B.), make an original only. Retain the form with the duplicate weekly 6200s and related reports in the inspector's file.

Prepare an FSIS 6200-14 **each day** for each species according to the following directions:

1. **Total Hours.** Calculate elapsed time from start to end of kill and subtract breakdown, coffee breaks, lunch periods, changeover times from one species to another and similar production delays of 5 or more minutes. Round off the total to the nearest 1/4 hour; e.g., record 7 hours and 40 minutes as 7 3/4 hours.

2. Carcass Disposition. The post-mortem disposition of U.S. suspects, carcasses condemned or passed with restriction (passed for cooking, passed for refrigeration, or passed for use in cooked, comminuted product only), and any carcass retained pending laboratory findings will be individually recorded in the narrative section (See Attachment 1). All other carcass dispositions may be tallied in the "Unlisted" Tags. . ." section (See Attachment 2). A breakdown and explanation of those dispositions are as follows:

a. NARRATIVE SECTION OF FSIS FORM 6200-14.

U.S. Suspects. Record the suspect tag number and retained tag number in their respective columns. For "untagged" suspects, write the retained tag number across both columns. Name the disease or condition (diagnosis). If the carcass was condemned or passed with restriction, describe the lesions and their extent. If the carcass was passed, a detailed description is not required. Mark the appropriate disposition block as indicated on the form. Enter the code number for the disposition of the carcass (See e. below). Enter the type of animal by class code number (See Attachment 3).

b. Regular Kill Condemned or Passed with Restriction. Record the retained tag number in the "retain" column. Record the primary diagnosis and describe the lesion. In lieu of word descriptions, entries for tuberculosis or caseous lymphadenitis may be coded using the key at the top of the form to describe the location and extent of lesions. Mark the appropriate disposition block, and enter the code number for the condition and the code number for the class of animal.

c. Retained Pending Laboratory Findings. Record the tag number(s) in the appropriate column, and write a description of conditions and the statement "retained pending laboratory findings." In addition, write "see 6-35" if the carcass was retained for suspected nonreactor tuberculosis and lesions were submitted to VSL. Leave the disposition and code number blocks blank. On the day laboratory findings are received and disposition is made, repeat the tag number(s) and descriptive findings and diagnosis, and mark the appropriate disposition block. Enter the disease code number and class code in the appropriate column.

d. UNLISTED TAGS. Nonsuspects - Passed without restriction. Tally the disposition in the appropriate block in the "Unlisted Tags . . ." section. Entries in this section should be recorded by class if more than one class within a species is slaughtered on a given day. (For example, see Attachment 2, Arthritis code 201). Several blank blocks are provided to record conditions not preprinted in this section. Total each block at the end of the day. Include in each total the inspector's dispositions such as cervical abscesses and localized cervical or mesenteric swine tuberculosis.

e. Code Numbers. Each disposition entry must be given a code number so the data can be reported on the weekly summary (FSIS 6200-10, 6200-12, 6200-13, or 6200-15). The code number must be one that appears on the applicable weekly 6200 because there are no provisions for modifying

blocks on the weekly forms. To determine the appropriate code number, first examine the weekly 6200 to see if the diagnosis is listed in the "Disease or Condition" column on the form. If it is not listed, refer to Attachment 4. If the exact diagnosis is not listed on Attachment 4, choose the code number which best classifies the diagnosis. The requirement to assign a code number compatible with data processing needs should not influence the IIC's diagnosis or narrative description.

Code numbers for the "class" of animals will provide age approximations and sex of each carcass. The FSIS 6200 series uses the following class codes:

- bulls and stags (11)
- steers (12)
- cows (13)
- heifers (14)
- bob veal calves (21)
- formula fed veal (22)
- non-formula fed veal (23)
- calves greater than 400 pounds (24)
- mature sheep (22)
- lambs and yearlings (32)
- goats (40)
- barrows and gilts (51)
- stags and boars (52)
- sows (53)
- equine (6)
- and other (80)

f. **Multiple Conditions.** The data on slaughter reports is intended to reflect an accurate record of the prevalence of diseases encountered. If multiple conditions are found in a carcass, record them as follows:

1. **Related Conditions.** Enter the code for the primary condition only. For example, for a carcass with epithelioma and associated cachexia, describe the eye lesions and the cachexia in the narrative, but record only code 301 (epithelioma).

2. **Unrelated Conditions.** Enter the code for each condition. If the carcass was condemned or passed with restriction, enter only the code for the primary condition in the narrative section and tally the other conditions found in the "Unlisted Tags . . ." section. For example, a carcass condemned for extensive epithelioma also had a leg fracture. Enter code 302 in the narrative section and tally one code 605 (injury) in the "Unlisted Tags . . ." section. A carcass can be reported as condemned only once.

3. **Livers Condemned.** Record condemned livers from cattle, calves, and equines by number and cause in the appropriate block. Record condemned livers from sheep, goats, or swine by weight (all causes combined) under code 798. Unless a scale weight is available, calculate the number of pounds condemned by multiplying the number of livers condemned by an average weight

factor (sheep and goats 1 1/2 pounds, mixed swine 3 pounds, sows and boars 5 pounds). Round totals to the next whole pound; e.g., 45 1/2 pounds should be reported as 46.

4. **Ante-Mortem Condemned.** Record the total number of animals condemned for each cause in the appropriate block. If animals are condemned for reasons not found in this section, write the new condition and its code number in a blank space provided. The new code number selected must be one found in the "Disease or Condition" column of the weekly 6200 form. **Do not make duplicate entries.** Entries in the section "Ante-Mortem Condemned" should be recorded by class if more than one class within a given species is slaughtered on a given day. (For example, see Attachment 2, Arthritis code 201.)

5. **Signature and Title.** The FSIS Form 6200-14 must be signed by the IIC who prepared the report or, in his/her absence, by a designated inspector.

B. **Special Reports.** When the following conditions are encountered, a separate FSIS 6200-14 must be prepared.

1. **Specific Diseases.** Certain foreign and domestic diseases have been identified as having special impact. These are African horsesickness, African swine fever, anthrax, bluetongue, bovine contagious pleuropneumonia, contagious ecthyma, dourine, equine encephalitides, foot-and-mouth disease, glanders, lumpy skin disease, pseudorabies (Aujeszky's disease), rabies, rinderpest, scabies, scrapie, sheep pox, swine fever (Hog Cholera), swine vesicular disease, Teschen disease, and vesicular disease. Whenever livestock are discovered with any of the above diseases, the following steps will apply:

a. Notify the nearest VS official (field veterinarian or veterinarian in charge) by collect telephone call.

b. Prepare a separate FSIS 6200-14 in duplicate, showing the disposition of affected animals or carcasses and the name of the official notified. Record the disposition of vesicular diseases as code 110 and all other as code 900 (other reportable diseases). File the copy, and mail the original to:

Industrial Engineering and
Data Services
MPITS/FSIS/USDA
Room 4901, South Building
Washington, DC 20250

2. **Tuberculosis Reactor.** Prepare an FSIS 6200-14 in triplicate to report the slaughter of a tuberculosis reactor. Enter the reactor tag number in the "suspect" column and the MPI retained tag number in the "retain" column. If lesions are found, describe them by using the key at the top of the form and, if request lesions are submitted to NVSL, indicate the samples submitted and the packing medium by entering "1" (formalin) and/or "B" (sodium borate)

under the appropriate lesion key. If no lesions are found, write "no gross lesions found". The reporting code number for all tuberculosis reactors (with or without lesions) is code 107. Mail one copy to the VS veterinarian in charge and one copy to the State animal disease control official in the State of origin of the slaughtered reactor. File the third copy with the other FSIS 6200-14s for that day.

3. **Tuberculosis "Suspects" or "Exposed."** Prepare an FSIS 6200-14 in duplicate. Record the tag numbers, describe any lesions found or write "no gross lesions found," and mark the appropriate disposition block. If lesions are found, the code number is 106. If no lesions are found, leave the code number blank. Mail the original to the VS veterinarian in charge in the State of origin. File the copy.

4. **Brucellosis Reactors.** The slaughter of brucellosis reactors is verified by returning a copy of VS Form 1-27 (Shipping Permit) to VS. Do not record them on FSIS 6200-14, unless they are retained for other cause(s); do not make reference to the fact that the carcass was a brucellosis reactor. The slaughter of brucellosis reactors should not be delayed for lack of identification reactors or shipping permits. After slaughter, submit VS Form 1-68.

5. **Improperly Identified Reactors.** When improperly identified tuberculosis or brucellosis reactors are received, complete VS Form 1-68. Reactors should be considered improperly identified when (1) the "B" or "T" brand is missing or not visible on the left jaw, (2) a reactor tag is not present in the left ear, or (3) the shipping permit (VS Form 1-27) is incorrect or does not accompany the animals. Distribute the VS Form 1-68 as indicated on the form.

C. **Weekly Forms 6200-10, 6200-11, 6200-12, 6200-13, 6200-15.** The IIC will prepare a weekly FSIS Form 6200 in duplicate for each species slaughtered for the week ending each Saturday. When both goats and sheep are slaughtered, they must be reported on separate FSIS 6200-12 forms. Similarly, if both equine and "others" are slaughtered, they must be reported on separate FSIS 6200-13 forms. The duplicate weekly forms should be filed in the IIC's file with supporting documents. The original should be mailed to:

Data Services Center, FSIS, USDA
210 Walnut Street, Room 791
Des Moines, IA 50309

Complete the weekly FSIS 6200 series according to the following directions:

1. **No Kill.** If a species is normally slaughtered by the establishment but is not slaughtered during the reporting week, complete only the heading line (see Section B.4.(a.)), and write "NO KILL" across the face of the form.

2. **Intermittent Operations.** If a plant discontinues or suspends slaughter of a species for an extended period of time, submit one "NO KILL" report at the beginning of the inactive period. Write across the face of the form "discontinued until (date) " and the estimated date slaughter will resume. To begin reporting again, complete the appropriate weekly FSIS 6200 at the end of the first week of slaughter and resume normal reporting.

3. **Withdrawn Operations.** If federal inspection is withdrawn from the establishment, submit a "NO KILL" report, and write across the face of the form "inspection withdrawn (date) " and the date officially withdrawn.

4. **Normal Operations.** (See Attachments 5, 6, and 7)

a. **Heading**

1. **Week Ending.** Enter Saturday's date for the reporting period.

2. **Plant Number.** Enter the official establishment number as shown in Block 2 of MP Form 451, Grant of Inspection.

3. **Region and Postal State.** Enter regional and state code. Use postal code for state (e.g., CA for California, NY for New York).

4. **Species.** On the form for Sheep and Goats and Equine and "Others", check the box to indicate the species being reported. Report mules and horses as equine. Buffalo, reindeer, and other species should be specified in the block marked "Other" on FSIS 6200-13.

5. **Total Hours.** Add the figures in the total hours blocks on the daily FSIS 6200-14 for the species being reported and round to the nearest 1/4 hour. Enter the total hours for the week.

6. **U. S. Suspects.** Record the total number of animals handled as "U. S. Suspects" (including tuberculosis reactors and brucellosis reactors) in the appropriate block, according to the class of animal.

7. **Chain Speed.**

a. In establishments where moving conveyors are not used to move the carcass for inspection, enter NA in this block.

b. In establishments where the carcass is inspected on a moving conveyor, determine chain speed as follows:

1. Choose a point where the carcass rail runs adjacent to the viscera inspection table.

2. Locate a fixed object or reference point that a finger (pusher, spacer) on the moving conveyor passes.

3. Start timing when a finger passes the reference point. The next finger to pass the reference point will be number 1, the following will be number 2, etc. Count for at least 1 minute. Estimate that portion of the distance between the last finger to pass the reference point and the next approaching finger. For example, if half the distance between the fingers has passed, it would be counted as .5. If three quarters has passed, it would be counted as .75, etc.

4. If the time spent counting fingers is 1 minute, the number should be multiplied to calculate the chain speed in carcasses **per hour**. For example, during 1 minute, six fingers and 80% of the distance to the seventh finger passed the reference point, making the number 6.8. This number (6.8) is then multiplied times 60 to get 408 carcasses per hour. Chain speed must be recorded in carcasses **per hour**, therefore, if a unit of time other than 1 minute is used to count fingers, the multiplier must be adjusted accordingly.

5. For slaughter lines where carcasses are not placed on every finger, the skipped finger is counted as though it were actually pushing a carcass.

c. In establishments that slaughter **multiple classes of the same species**; for example, cows, steers, and heifers, calculate the chain speed when the class which has the fastest speed is being slaughtered.

d. Record the highest chain speed calculated during the week.

8. **Total Head Slaughtered.** Record the number of animals slaughtered in each class.

9. **On-line Inspectors.** Record the total number of on-line head, viscera and rail (or cervical, viscera and carcass) inspectors. (Include food inspectors only, not VMOs.)

10. **Off-line Inspectors.** Record the number of slaughter inspectors in allied departments and ante-mortem inspection. (Do not include VMOs or processing inspectors.)

b. **In-Plant Tests.** Record the numbers of in-plant tests conducted in the appropriate blocks.

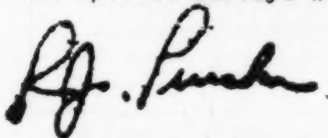
c. **Specimens Collected.** Record the total number of blood samples collected for brucellosis testing. Using the appropriate block, indicate whether these were collected by an inspector or by a contractor. Special blood collections should be reported in the "OTHER" block. Record the number of tuberculosis and residue specimens submitted in the appropriate blocks. Report routine histopathological and parasitic specimens submitted in the "OTHER" block.

d. **Livers Condemned.** Add the entries in each block of the "Livers Condemned" section of the FSIS Form 6200-14, and enter each total in the corresponding block of the weekly FSIS Form 6200.

e. **Signature.** Each FSIS Form 6200 **must** be signed by the official who prepared the report.

f. **Disposition of Carcasses.** From the daily FSIS Form 6200-14, enter the total number of dispositions recorded for each disease or condition. Enter each total in the appropriate block or column according to the disposition, disease code, and the class of animal. Ante-mortem condemnations should **not** be included with post-mortem condemnations but should be reported in the appropriate column labelled Ante-mortem condemned. Dispositions of carcasses retained pending laboratory results should be reported for the week the results are received.

D. **Special Surveys.** This section is reserved for special surveys which will give estimates of prevalence levels of particular selected diseases/conditions. It will be used only when specific information is required to monitor certain diseases of interest for a given period of time. Instructions for completing the special surveys will be on an as-needed basis.



Deputy Administrator
Meat and Poultry Inspection Operations

Attachment 1 - Preparation of Report Heading of FSIS 6200-14,
Daily Disposition Record

Attachment 2 - Preparation of Unlisted Tags Section of FSIS 6200-14,
Daily Disposition Record

Attachment 3 - FSIS Form 6200-14, Daily Disposition Record

Attachment 4 - Disease Code List

Weekly Forms - Ante Mortem and Post Mortem Inspection Summary.
Attachment 5 - FSIS Form 6200-10 (Cattle)

Attachment 6 - FSIS Form 6200-11, (Swine)

Attachment 7 - FSIS Form 6200-12 (Sheep and Goats)

Attachment 8 - FSIS Form 6200-13 (Equine)

Attachment 9 - FSIS Form 6200-15 (Calves)



U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE MEAT AND POULTRY INSPECTION PROGRAM										DATE <i>Dec/10/44</i>	EST NO. <i>38</i>					
DAILY DISPOSITION RECORD										SPEECS <i>Coll 2</i>	TOTAL HOURS <i>7 1/4</i>					
* KEY: ☒ Clean, ☐ Well Marked, ☒ Examine, ☐ A: Suspect, ☐ M: Misuse										CHAIN SPEED PER HOUR						
TAG NO	U.S. SUSPECT	RETAIN	CERVICAL	BROOK	WEDGES	LUNGS	PLEURA	PORTAL	WESSEN	LIVER	SPLEEN	OTHER LESIONS	CONDYTION	DISPOSITION	CODE NO	CLASS
<i>A-3416</i>	<i>1441</i>													<i>X</i>	<i>206</i>	<i>11</i>
	<i>3412</i>													<i>/</i>	<i>605</i>	<i>12</i>
	<i>1443</i>													<i>/</i>	<i>101</i>	<i>12</i>
	<i>1444</i>													<i>/</i>	<i>302</i>	<i>12</i>
	<i>1446</i>													<i>X</i>	<i>208</i>	<i>13</i>
	<i>1451</i>													<i>X</i>	<i>302</i>	<i>11</i>
	<i>1456</i>													<i>/</i>	<i>401</i>	<i>14</i>
	<i>1459</i>															
<i>Retained pending laboratory findings. See V/S Form 6-35</i>																

* Caseous Lymphadenitis - Key can be used for Caseous in addition to Tuberculosis if so noted

CONTRACTOR
OTHER 100 OTHER 500
SIGNATURE _____ FILE _____
FBI FORM 9200-14 (When supply runs out) REPLACES FBI FORM 9200-1 (3/63), WHICH MAY BE USED UNTIL EXHAUSTED.

SAMPLE REPORT (Top half)

EXAMPLE KEY:

- ① Total Hours = elapsed production time (inspected animals) minus delays of 5 minutes or more. Round off to nearest 1/4 hour.
- ② U.S. Suspect - condemned.
- ③ U.S. Suspect - passed.
- ④ "Untagged" Suspect.
- ⑤ Multiple Conditions (unrelated). The epithelioma (302) is recorded here. The fracture (605) is recorded as one carcass passed in "unlisted tags" section. See Attachment 2, Code 605.
- ⑥ "Regular kill" - condemned.
- ⑦ Passed with restriction (mark all restricted carcasses in "rest" column).
- ⑧ Carcass retained pending laboratory findings (Leave Code No. blank).
- ⑨ Class (Sex) - enter class code number for each retained carcass, i.e., Steer (11), Heifer (12), Cows (13), Bull or Stags (14).

UNLISHED TAGS OF CARCASSES PASSED WITHOUT RESTRICTION						LIVERS CONDEMNED							
CAUSE OF RESTRICTION	CODE	TOTAL CARCAS SES PASSED	CAUSE OF RESTRICTION	CODE	TOTAL CARCAS SES PASSED	DISEASE OR CONDITION	CODE NO.	TOTAL	DISEASE OR CONDITION	CODE NO.	TOTAL		
ARTHRITIS LOCAL	201	H MT III	6	BRUISES INJURIES	605	1	H	3	ABSCESS	701	18	MELANOSIS	706
ABSCESS CERVICAL	501			PNEUMONIA	208	2	LA		CARCINOMAS	702	2	OTHER PARA- SITIC COND	707
ABSCESS OTHER	501			CONTAMINA- TION	602	3	LL		CIRRHOSIS	703		"BANDST"	708
Nephritis	205	H 2	1						DEGENERATIVE CONDITION	704		"LANGUECH TAGS	709
Murreshead Tumor	399	1 1	2						DYSTOMA	705	2	MISCELLAN- EOUS	799
									SHEEP/ GOATS/ SWINE			CODE NO. 798	NO OF POUNDS
						ANTE-MORTEM CONDEMNED							
SPECIMENS COLLECTED						DISEASE OR CODE CONDITION NO.							
BLOOD	CODE NO.	TOTAL	TUBERC	CODE NO.	TOTAL	DEADE	803	TOTAL	DISEASE OR CODE CONDITION NO.	TOTAL			
BRUCELLOSIS INFECTOR	801		RESIDUE	812		MORBLIND	806		PYREXIA	808			
BRUCELLOSIS CONTRACTOR	802		TUBERCULOSIS	811		CHS DISORDERS	501		TETANUS	105			
OTHER	803		OTHER	813					CHS DISORDERS	302			
SIGNATURE						TITLE							
J. S. Signature						SL/NO							

FSIS FORM 5206-14
REPLACES FSIS FORM 9300-5 (3/82), WHICH MAY BE USED UNTIL EXHAUSTED

EXAMPLE KEY

- ① Routine "write-in" condition (Code No. from FSIS FORM 6200-10, 11, 12, 13, 15)
- ② "Write-in" Condition. (Code No. from Attachment 4.)
- ③ See Note 5, Attachment 1.
- ④ Cattle, Calves, Equine - report number of livers condemned for each cause.
Swine, Sheep, Goat - report pounds condemned (all causes combined), Code No. 798.
Average weight factors: Mixed Swine - 3 pounds, Sows and Boars - 5 pounds, Sheep and Goats - 1½ pounds.
- ⑤ "Write-in" ante-mortem condemned. (Obtain Code No. from FSIS FORM 6200-10, 11, 12, 13, 15, or Attachment 4.)
- ⑥ Record entries by class.

1. The first part of the document is a letter from the President of the United States to the Congress, dated January 1, 1863. It is a very important document, as it contains the President's message to the Congress, and is one of the most important documents in the history of the United States.

2. The second part of the document is a letter from the President of the United States to the Congress, dated January 1, 1863. It is a very important document, as it contains the President's message to the Congress, and is one of the most important documents in the history of the United States.

3. The third part of the document is a letter from the President of the United States to the Congress, dated January 1, 1863. It is a very important document, as it contains the President's message to the Congress, and is one of the most important documents in the history of the United States.

4. The fourth part of the document is a letter from the President of the United States to the Congress, dated January 1, 1863. It is a very important document, as it contains the President's message to the Congress, and is one of the most important documents in the history of the United States.

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6. The sixth part of the document is a letter from the President of the United States to the Congress, dated January 1, 1863. It is a very important document, as it contains the President's message to the Congress, and is one of the most important documents in the history of the United States.

7. The seventh part of the document is a letter from the President of the United States to the Congress, dated January 1, 1863. It is a very important document, as it contains the President's message to the Congress, and is one of the most important documents in the history of the United States.

U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
MEAT AND POULTRY INSPECTION PROGRAM

EST NO 38

SPECIES
CATTLE

TOTAL HOURS	8
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DAILY DISPOSITION RECORD

KEY:  Sheet,  Wet Sheet,  Deleted,  Author,  Military

FAC. 226

~~REACTOR~~

~~TAT-NO~~

RETAIN

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|----------|-------|------------------------|--|---|-----|----|
| AKJ90890 | 64902 | No gross lesions found | | N | 107 | 13 |
| AKJ90911 | 64931 | No gross lesions found | | N | 107 | 13 |
| AKJ90813 | 64955 | /X XX | | X | 107 | 13 |

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Prepared in triplicate:

1. One copy to the VETERINARY SERVICES
VETERINARIAN-IN-CHARGE IN OKLAHOMA
2. ONE COPY TO STATE ANIMAL DISEASE
CONTROL OFFICIAL IN STATE OF
ORIGIN OF THE SLAUGHTERED REACTORS (OKLAHOMA)
3. ONE TO INSPECTOR'S FILE WITH THE
OTHER 6200-14 FOR THAT DAY

UNLISTED TASS OF CARCASSES PASSED WITHOUT RESTRICTION

| CAUSE OF RETENTION | CODE | TOTAL CARCASSES PASSED | CAUSE OF RETENTION | CODE | TOTAL CARCASSES PASSED |
|--------------------|------|------------------------|--------------------|------|------------------------|
| ARTHRITIS LOCAL | 201 | | BRUISES INJURIES | 605 | |
| ABSCESS CERVICAL | 501 | | PNEUMONIA | 208 | |
| ABSCESS OTHER | 501 | | CONTAMINATION | 602 | |
| | | | | | |
| | | | | | |
| | | | | | |

LIVERS CONDEMNED

| DISEASE OR CONDITION | CODE NO. | TOTAL | DISEASE OR CONDITION | CODE NO. | TOTAL |
|------------------------|----------|-------|-----------------------|---------------|-------|
| ABSCESS | 701 | | MELANOSIS | 706 | |
| CAROTENOSIS | 702 | | OTHER PARASITIC COND. | 707 | |
| CIRRHOSIS | 703 | | "SAWDUST" | 708 | |
| DEGENERATIVE CONDITION | 704 | | TELANGIECTASIS | 709 | |
| DISTOMA | 705 | | MISCELLANEOUS | 799 | |
| SHEEP/ GOATS/ SWINE | | | CODE NO.
798 | NO. OF POUNDS | |

SPECIMENS COLLECTED

| BLOOD | CODE NO. | TOTAL | TISSUE | CODE NO. | TOTAL |
|------------------------|----------|-------|--------------|----------|-------|
| BRUCELLOSIS INSPECTOR | 801 | | RESIDUE | 812 | |
| BRUCELLOSIS CONTRACTOR | 802 | | TUBERCULOSIS | 811 | |
| OTHER | 803 | | OTHER | 813 | |

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|-----------------|--|
| DISEASE OR CODE | |
|-----------------|--|

| CONDITION | NO. | TOTAL | DISEASE OR
CONDITION | CODE
NO. | TOTAL |
|------------------|-----|-------|-------------------------|-------------|-------|
| DEADS | 603 | | PYREXIA | 608 | |
| MORIBUND | 605 | | TETANUS | 105 | |
| CHS
DISORDERS | 601 | | | | |
| | | | | | |

SIGNATURE

Coan, Q. Doe. D. V. M.

| TITLE |
|-------|
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SVMO

THIS FORM 4300-14

REPLACES FBI FORM 9360-6 (3/82), WHICH MAY BE USED UNTIL EXHAUSTED.
THE REVERSE OF THIS PAGE IS INTENDED TO BE BLANK

The following unlisted diseases or conditions shall be reported under indicated Codes on FSIS Form 6200

| UNLISTED DISEASE
OR CONDITION | CODE
NO. | UNLISTED DISEASE
OR CONDITION | CODE
NO. | UNLISTED DISEASE
OR CONDITION | CODE
NO. |
|----------------------------------|-------------|----------------------------------|-------------|--------------------------------------|-------------|
| Adenocarcinoma | 301 | Equine Encephalomyelitis | 900 | Omphalophlebitis | 299 |
| Adenoma | 399 | Ergot Poisoning | 299 | Orchitis | 299 |
| African Horse Sickness | 900 | Erythema | 299 | Organic Phosphorus | 299 |
| African Swine Fever | 900 | Exostosis | 699 | Insecticide Residue | 609 |
| Agonal Hemorrhages | 699 | Fat Necrosis | 699 | Osteitis | 299 |
| Anaphylactic Reaction | 699 | Fibroma | 399 | Osteomyelitis | 299 |
| Anaplasmosis | 499 | Fistula | 501 | Pale Muscle Tissue | 299 |
| Anemia | 099 | Foot and Mouth Disease | 900 | | |
| Aneurysm | 099 | Fracture | 605 | Papilloma | 699 |
| Ankylosis | 699 | Fungicide Residue | 609 | Pentastomiasis | 399 |
| Anthelmintic Residue | 699 | Gall Bladder Tumor | 399 | Periarthritis Nodosa | 299 |
| Anthrax | 609 | Gangrene | 299 | Phlebitis | 299 |
| Antibiotic Residue | 900 | Glanders | 900 | Photensitization | 299 |
| Arsenicosis | 609 | Golter | 699 | Piropiasmosis | 611 |
| Arteriosclerosis | 099 | Hemangioma-cell Tumor | 399 | Pneumonia | 204 |
| Ascites | 099 | Hematoma | 699 | Pneumonia, Retained | 204 |
| Asphyxia | 699 | Hemochromatosis | 607 | Poliomyelitis | 208 |
| Atelectasis | 699 | Hemoglobinuria | 699 | Porphyria (Pink Tooth) | 607 |
| Balanitis | 299 | Hepatitis Pulmonary | 208 | Proctitis | 299 |
| Blackleg | 199 | Hepatitis | 399 | Proctitis (rectal, uterine, vaginal) | 299 |
| Blue Tongue | 199 | Herbicide Residue | 609 | Prophylactic Residue | 609 |
| Bovine Contagious | | Hernia | 699 | Pseudorabies (Aujeszky's Disease) | |
| Pleuropneumonia | 900 | Hog Cholera | 900 | | |
| Bovine Rhinotracheitis | 199 | Hydrocephalus | 099 | | |
| Brisket Disease | 099 | Hydrothorax | 099 | | |
| Bronchitis | 299 | Hyperkeratosis | 099 | | |
| Bursitis | 299 | Hypoderma Sp. | 499 | | |
| Calcification | 299 | Induration | 299 | | |
| Calcium | 299 | Infarct | 299 | | |
| Calf Diphtheria | 199 | Influenza | 199 | | |
| Carbamate Insecticides | | Iron Residue (Injectable) | 609 | | |
| Chlorinated Hydrocarbon | | John's Disease | 199 | | |
| Insecticide Residue | 609 | Joint-ill | 199 | | |
| Chronic Granulomatous | | Keratitis | 299 | | |
| Disease of Swine | 303 | Laminitis | 299 | | |
| Cirrhosis | 299 | Leptospirosis | 199 | | |
| Clay Pigeon Poisoning | 503 | Listeriosis | 199 | | |
| Coccidiosis | 499 | Lumpy Skin Disease | 900 | | |
| Contagious Ecthyma | 900 | Lungworms | 499 | | |
| Copper Poisoning | 503 | Lymphoblastoma | 303 | | |
| Cornual Dermoid | 399 | Lymphocytoma | 303 | | |
| Cystitis | 299 | Lymphoma | 303 | | |
| Cysts, Congenital | 699 | Lymphosarcoma | 303 | | |
| Defective Stick Wound | 699 | Malignant Melanoma | 399 | | |
| Delayed Evisceration | 602 | Melanoma | 399 | | |
| Demodectic Mange | 611 | Melanosis | 607 | | |
| Dermatitis | 611 | Mesenteric Emphysema | 699 | | |
| Diamond Skin | 611 | Mesothelioma | 399 | | |
| Dietylstilbestrol | 609 | Metallic (Heavy Metal) Poisoning | 503 | | |
| Distomiasis | 499 | Mucormycosis | 199 | | |
| Dourine | 900 | Nasal Granuloma | 399 | | |
| Dropsy | 099 | Neoplasm | 399 | | |
| Echinococcosis | 499 | Nerve Sheath Tumor | 399 | | |
| Edema | 099 | Ochronosis | 607 | | |
| Embryonal Nephroma | 399 | Oesophagostomiasis | 499 | | |
| Empyema | 501 | | | | |
| Endocarditis | 299 | | | | |
| Enteritis | 299 | | | | |
| Eperythrozoonosis | 499 | | | | |

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|---|---------------------------|----------|------|----------------------|--------------------|--------------------|------------------------|-----------------------|-----------------------|-----------------------|-----------------------|-----------------------|
| AFTER REPORTED AND
POST REPORTED
INSPECTION LABORATORY
(CAUSE) | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | 11 | 12 |
| | PLANT AND POSTAL
STATE | DATE | TIME | INSPECTION
NUMBER | INSPECTION
DATE | INSPECTION
TIME | INSPECTION
LOCATION | INSPECTION
OFFICER | INSPECTION
OFFICER | INSPECTION
OFFICER | INSPECTION
OFFICER | INSPECTION
OFFICER |
| 2-CA | 38 | 11/18/86 | 82 | 2 | 5 | 0 | 450 | 3750 | 710 | 78 | | |

HOW TO PREPARE HEADINGS - WEEKLY REPORTS - FSIS FORM 6200-10 (Cattle)

- 1 Enter Region and Postal State. For example, 2-CA is the code for the Western Region (2) and California (CA).
- 2 Enter Saturday date for end of week covered by report. Use numbers only; (e.g., for week ending January 31, 1986, the entry is 1/31/86).
- 3 All completed forms must contain the official plant number as designated in item 2 of MP Form 451, Grant of inspection. An incorrect or illegible plant number will result in forms being returned to the inspector for necessary correction.
- 4 Enter Total accumulated plant production time (time plant spent slaughtering animals covered by federal inspection) for the reporting week. Total hours to nearest 1/4 hour.
- 5 Enter the number of U.S. Suspects by Class.
- 6 Obtain the slaughter totals by class at the end of each week from plant management records. Enter totals in the appropriate blocks.
- 7 Calculate chain speed according to the directions in Section VII C.4.a.7. of the directive.
- 8 Enter the number of on-line inspectors according to the directions in Section VII C.4.a.9 of the directive.
- 9 Enter the number of off-line inspectors according to the directions in Section VII C.4.a.10. of the directive.

Note: On FSIS Form 6200-15, the total requested for "Total Head slaughtered" in the block labeled "24. Calves" (upper righthand corner) is calves weighing more than 400 pounds.

1000

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| ANTE MORTEM AND POST MORTEM INSPECTION SUMMARY (Swine) | | | | REGION AND POSTAL STATE | | PLANT NO. | | SPECIES | | TOTAL HOURS | | TOTAL HEAD SLAUGHTERED | | 51-BARROWS & GILTS | | 52-STAGS & BOARS | | 53-SOWS | |
|--|-------|------------------------|--------------------|-------------------------|--------------|----------------------|------------------|------------------|-----------|------------------------|---------|------------------------|-----------|----------------------|--|-------------------------|--|--------------------------|--|
| | | | | | | | | 50 SWINE | | | | CHAIN SPEED | | 50 SWINE | | NO. ON-LINE INSPECTIONS | | NO. OFF-LINE INSPECTIONS | |
| IN PLANT TESTS | | | | SPECIMENS COLLECTED | | | | US SUSPECT | | 51-BARROWS & GILTS | | 52-STAGS & BOARS | | 53-SOWS | | | | | |
| CODE NO. | TOTAL | BLOOD | CODE NO. | TOTAL | TISSUE | CODE NO. | TOTAL | | | | | | | | | | | | |
| MICRO 824 | | Brucellosis Inspector | 801 | | Tuberculosis | 811 | | | | | | | | | | | | | |
| CHEM 825 | | Brucellosis Contr. Lab | 802 | | Residue | 812 | | | | | | | | | | | | | |
| MMI 826 | | Other | 803 | | Other | 813 | | | | | | | | | | | | | |
| | | | | | | | | LIVERS CONDEMNED | | SIGNATURE OF INSPECTOR | | | | | | | | | |
| | | | | | | | | SWINE | | NO. OF POUNDS | | | | | | | | | |
| | | | | | | | | 798 | | PRINT NAME | | | | | | | | | |
| DISEASE OR CONDITION | | CODE NO. | 51-BARROWS & GILTS | | | | 52-STAGS & BOARS | | | | 53-SOWS | | | | | | | | |
| | | | PASSED | RESTRICTED | CONDEMNED | USE MORTEM CONDEMNED | PASSED | RESTRICTED | CONDEMNED | USE MORTEM CONDEMNED | PASSED | RESTRICTED | CONDEMNED | USE MORTEM CONDEMNED | | | | | |
| Emaciation | 001 | | | | 3 | | | | 3 | | | | 3 | | | | | | |
| Miscellaneous Degen. & Dropsic Cond. | 009 | | | | 3 | | | | 3 | | | | 3 | | | | | | |
| Actinomycosis/Actinobacillosis | 101 | | | | 3 | | | | 3 | | | | 3 | | | | | | |
| Coccidioid Granuloma | 103 | | | | 3 | | | | 3 | | | | 3 | | | | | | |
| Swine Erysipelas | 104 | | | | 3 | | | | 3 | | | | 3 | | | | | | |
| Miscellaneous Infectious Diseases | 199 | | | | 3 | | | | 3 | | | | 3 | | | | | | |
| Arthritis | 201 | | | | 3 | | | | 3 | | | | 3 | | | | | | |
| Mastitis | 203 | | | | 3 | | | | 3 | | | | 3 | | | | | | |
| Metritis | 204 | | | | 3 | | | | 3 | | | | 3 | | | | | | |
| Nephritis/Pyelitis | 205 | | | | 3 | | | | 3 | | | | 3 | | | | | | |
| Pericarditis | 206 | | | | 3 | | | | 3 | | | | 3 | | | | | | |
| Peritonitis | 207 | | | | 3 | | | | 3 | | | | 3 | | | | | | |
| Pneumonia | 208 | | | | 3 | | | | 3 | | | | 3 | | | | | | |
| Uremia | 209 | | | | 3 | | | | 3 | | | | 3 | | | | | | |
| Miscellaneous Inflammatory Diseases | 299 | | | | 3 | | | | 3 | | | | 3 | | | | | | |
| Carcinoma | 301 | | | | 3 | | | | 3 | | | | 3 | | | | | | |
| Epithelioma | 302 | | | | 3 | | | | 3 | | | | 3 | | | | | | |
| Malignant Lymphoma | 303 | | | | 3 | | | | 3 | | | | 3 | | | | | | |
| Sarcoma | 304 | | | | 3 | | | | 3 | | | | 3 | | | | | | |
| Miscellaneous Neoplasms | 399 | | | | 3 | | | | 3 | | | | 3 | | | | | | |
| Abcess/Pyemia | 501 | | | | 3 | | | | 3 | | | | 3 | | | | | | |
| Septicemia | 502 | | | | 3 | | | | 3 | | | | 3 | | | | | | |
| Toxemia | 503 | | | | 3 | | | | 3 | | | | 3 | | | | | | |
| Contamination | 602 | | | | 3 | | | | 3 | | | | 3 | | | | | | |
| Icterus | 604 | | | | 3 | | | | 3 | | | | 3 | | | | | | |
| Injuries | 605 | | | | 3 | | | | 3 | | | | 3 | | | | | | |
| Pigmentary Conditions | 607 | | | | 3 | | | | 3 | | | | 3 | | | | | | |
| Residue | 609 | | | | 3 | | | | 3 | | | | 3 | | | | | | |
| Skin Conditions | 611 | | | | 3 | | | | 3 | | | | 3 | | | | | | |
| General Miscellaneous | 699 | | | | 3 | | | | 3 | | | | 3 | | | | | | |
| Myiasis | 402 | | | | 3 | | | | 3 | | | | 3 | | | | | | |
| Other Reportable Diseases | 900 | | | | 3 | | | | 3 | | | | 3 | | | | | | |
| Sexual Odor | 810 | | | | 3 | | | | 3 | | | | 3 | | | | | | |
| Cysticercosis | 401 | | | | 3 | | | | 3 | | | | 3 | | | | | | |
| Miscellaneous Parasitic Conditions | 499 | | | | 3 | | | | 3 | | | | 3 | | | | | | |
| Eosinophilic Myositis | 202 | | | | 3 | | | | 3 | | | | 3 | | | | | | |
| Tuberculosis | 106 | | | | 3 | | | | 3 | | | | 3 | | | | | | |
| Tetanus | 105 | | | | 3 | | | | 3 | | | | 3 | | | | | | |
| Vesicular Diseases | 110 | | | | 3 | | | | 3 | | | | 3 | | | | | | |
| Central Nervous System Disorders | 801 | | | | 3 | | | | 3 | | | | 3 | | | | | | |
| Deads | 803 | | | | 3 | | | | 3 | | | | 3 | | | | | | |
| Moribund | 806 | | | | 3 | | | | 3 | | | | 3 | | | | | | |
| Pyrexia | 808 | | | | 3 | | | | 3 | | | | 3 | | | | | | |
| Rabies | 815 | | | | 3 | | | | 3 | | | | 3 | | | | | | |
| SPECIAL SURVEYS | | | CORR | TOTAL | CORR | TOTAL | CORR | TOTAL | CORR | TOTAL | CORR | TOTAL | CORR | TOTAL | | | | | |

| ANTE-MORTEM AND POST-MORTEM INSPECTION SUMMARY
(Sheep & Goats) | | | | REGION AND ROSTAL STATE | | WEEK ENDING | | PLANT NO. | | SPECIES
30 ☐ Sheep
40 ☐ Goat | | TOTAL HEADS
TOTAL HEAD SLAUGHTERED
CHAIN SPEED | | 31 MATURE SHEEP | | 32 LAMBS & YEARLINGS | | 40 GOATS | | NO. OF HEADS INSPECTED | | | |
|---|-----|-------|----------|-------------------------|----------|-------------|---------------|--------------------------|----------|--|---------------|--|----------|-----------------|---------------|----------------------|--|------------------------|--|------------------------|--|----------|--|
| IN-PLANT TESTS | | | | SPECIMENS COLLECTED | | | | | | | | US SUSPECT | | 31 MATURE SHEEP | | 32 LAMBS & YEARLINGS | | 40 GOATS | | NO. OF HEADS INSPECTED | | | |
| CODE NO. | | TOTAL | | BLOOD | | CODE NO. | | TOTAL | | TISSUE | | CODE NO. | | TOTAL | | US SUSPECT | | 31 MATURE SHEEP | | 32 LAMBS & YEARLINGS | | 40 GOATS | |
| MICRO | | 824 | | Brucella | | 881 | | | | Tuberculosis | | 811 | | | | LIVERS CONDEMNED | | SIGNATURE OF INSPECTOR | | | | | |
| CHEM | | 825 | | Brucella | | 882 | | | | Residue | | 812 | | | | SHEEP AND GOATS | | NO. OF POUNDS | | PRINT NAME | | | |
| IMMUNOLOGY | | 826 | | Other | | 883 | | | | Other | | 813 | | | | 788 | | | | | | | |
| DISEASE OR CONDITION | | | CODE NO. | 31 - MATURE SHEEP | | | | 32 - LAMBS AND YEARLINGS | | | | 40 - GOATS | | | | | | | | | | | |
| | | | | PAID | REJECTED | CONDEMNED | NOT INSPECTED | PAID | REJECTED | CONDEMNED | NOT INSPECTED | PAID | REJECTED | CONDEMNED | NOT INSPECTED | | | | | | | | |
| Emaciation | 001 | | | | | | | | | | | | | | | | | | | | | | |
| Miscellaneous Degen. & Drapic Cond. | 002 | | | | | | | | | | | | | | | | | | | | | | |
| Actinomyces/Arctobacteriosis | 101 | | | | | | | | | | | | | | | | | | | | | | |
| Coccidioid Granuloma | 102 | | | | | | | | | | | | | | | | | | | | | | |
| Miscellaneous Infectious Diseases | 103 | | | | | | | | | | | | | | | | | | | | | | |
| Arthritis | 201 | | | | | | | | | | | | | | | | | | | | | | |
| Mastitis | 202 | | | | | | | | | | | | | | | | | | | | | | |
| Metritis | 203 | | | | | | | | | | | | | | | | | | | | | | |
| Nephritis/Pyelitis | 204 | | | | | | | | | | | | | | | | | | | | | | |
| Pericarditis | 205 | | | | | | | | | | | | | | | | | | | | | | |
| Peritonitis | 206 | | | | | | | | | | | | | | | | | | | | | | |
| Pneumonia | 207 | | | | | | | | | | | | | | | | | | | | | | |
| Uremia | 208 | | | | | | | | | | | | | | | | | | | | | | |
| Miscellaneous Inflammatory Diseases | 209 | | | | | | | | | | | | | | | | | | | | | | |
| Carcinoma | 301 | | | | | | | | | | | | | | | | | | | | | | |
| Malignant Lymphoma | 302 | | | | | | | | | | | | | | | | | | | | | | |
| Sarcoma | 303 | | | | | | | | | | | | | | | | | | | | | | |
| Miscellaneous Neoplasms | 304 | | | | | | | | | | | | | | | | | | | | | | |
| Abcesses/Pyemia | 401 | | | | | | | | | | | | | | | | | | | | | | |
| Septicemia | 402 | | | | | | | | | | | | | | | | | | | | | | |
| Toxemia | 403 | | | | | | | | | | | | | | | | | | | | | | |
| Contamination | 404 | | | | | | | | | | | | | | | | | | | | | | |
| Icterus | 405 | | | | | | | | | | | | | | | | | | | | | | |
| Injuries | 406 | | | | | | | | | | | | | | | | | | | | | | |
| Pigmentary Conditions | 407 | | | | | | | | | | | | | | | | | | | | | | |
| Residue | 408 | | | | | | | | | | | | | | | | | | | | | | |
| Skin Conditions | 409 | | | | | | | | | | | | | | | | | | | | | | |
| General Miscellaneous | 410 | | | | | | | | | | | | | | | | | | | | | | |
| Other Reportable Diseases | 411 | | | | | | | | | | | | | | | | | | | | | | |
| Caseous Lymphadenitis Sheep/Goats | 102 | | | | | | | | | | | | | | | | | | | | | | |
| Cysticercosis | 401 | | | | | | | | | | | | | | | | | | | | | | |
| Miscellaneous Parasitic Conditions | 402 | | | | | | | | | | | | | | | | | | | | | | |
| Eosinophilic Myositis | 202 | | | | | | | | | | | | | | | | | | | | | | |
| Tuberculosis | 102 | | | | | | | | | | | | | | | | | | | | | | |
| Tetanus | 103 | | | | | | | | | | | | | | | | | | | | | | |
| Vascular Diseases | ... | | | | | | | | | | | | | | | | | | | | | | |
| Central Nervous System Disorders | 001 | | | | | | | | | | | | | | | | | | | | | | |
| Deads | 002 | | | | | | | | | | | | | | | | | | | | | | |
| Morbund | 003 | | | | | | | | | | | | | | | | | | | | | | |
| Pyrexia | 004 | | | | | | | | | | | | | | | | | | | | | | |
| Robies | 015 | | | | | | | | | | | | | | | | | | | | | | |
| SPECIAL SURVEYS | | | | | | | | | | | | | | | | | | | | | | | |

| ANTE MORTEM AND POST MORTEM INSPECTION SUMMARY (Equine) | | REGION AND POSTAL STATE | WEEK ENDING | | | SPECIES | TOTAL HOURS | TOTAL HEAD SLAUGHTERED | NO. OFF-LINE INSPECTORS | | | | | | | |
|---|-------|-------------------------|-------------|------------------|----------------------|---|-------------|------------------------|-------------------------|-----------------------|-----------------------|----------|-------|------------------------|----------|-------|
| PLANT NO. | | | MO | DA | YR | ☐ 80 - EQUINE
☐ 80 - OTHER | US SUSPECT | CHAIN SPEED | NO. OFF-LINE INSPECTORS | | | | | | | |
| IN PLANT TESTS | | SPECIMENS COLLECTED | | LIVERS CONDEMNED | | | | | | | | | | | | |
| CODE NO. | TOTAL | TISSUE | CODE NO. | TOTAL | DISEASE OR CONDITION | CODE NO. | TOTAL | DISEASE OR CONDITION | CODE NO. | TOTAL | DISEASE OR CONDITION | CODE NO. | TOTAL | DISEASE OR CONDITION | CODE NO. | TOTAL |
| MICRO | 824 | Residue | 812 | | Abscess | 791 | | Degenerative Condition | 784 | | Other Parasitic Cont. | 787 | | Miscellaneous | 789 | |
| CHEM | 825 | Other | 813 | | Carotinoses | 782 | | Distoma | 786 | | "Sandus" | 788 | | SIGNATURE OF INSPECTOR | | |
| Immunology | 826 | | | | Cirrhosis | 783 | | Melanosis | 788 | | Telangiectasis | 789 | | PRINT NAME | | |
| DISEASE OR CONDITION | | CODE NO. | 80 - EQUINE | | | | 80 - OTHER | | | | | | | | | |
| | | | PASSED | RESTRICTED | CONDEMNED | ANTE MORTEM CONDEMNED | PASSED | RESTRICTED | CONDEMNED | ANTE MORTEM CONDEMNED | | | | | | |
| Emaciation | | 881 | | | | | | | | | | | | | | |
| Miscellaneous Degen. & Degrad. Cond. | | 888 | | | | | | | | | | | | | | |
| Coccidioid Granuloma | | 183 | | | | | | | | | | | | | | |
| Miscellaneous Infectious Diseases | | 188 | | | | | | | | | | | | | | |
| Arthritis | | 281 | | | | | | | | | | | | | | |
| Mastitis | | 288 | | | | | | | | | | | | | | |
| Metritis | | 384 | | | | | | | | | | | | | | |
| Nephritis/Pyelitis | | 388 | | | | | | | | | | | | | | |
| Pericarditis | | 389 | | | | | | | | | | | | | | |
| Peritonitis | | 387 | | | | | | | | | | | | | | |
| Pneumonia | | 388 | | | | | | | | | | | | | | |
| Uremia | | 389 | | | | | | | | | | | | | | |
| Miscellaneous Inflammatory Diseases | | 389 | | | | | | | | | | | | | | |
| Carcinoma | | 391 | | | | | | | | | | | | | | |
| Epithelioma | | 392 | | | | | | | | | | | | | | |
| Malignant Lymphoma | | 393 | | | | | | | | | | | | | | |
| Sarcoma | | 394 | | | | | | | | | | | | | | |
| Miscellaneous Neoplasms | | 399 | | | | | | | | | | | | | | |
| Abscess/Pyemia | | 581 | | | | | | | | | | | | | | |
| Septicemia | | 582 | | | | | | | | | | | | | | |
| Toxemia | | 583 | | | | | | | | | | | | | | |
| Contamination | | 584 | | | | | | | | | | | | | | |
| Icterus | | 684 | | | | | | | | | | | | | | |
| Injuries | | 688 | | | | | | | | | | | | | | |
| Pigmentary Conditions | | 687 | | | | | | | | | | | | | | |
| Other Reportable Diseases | | 988 | | | | | | | | | | | | | | |
| Skin Conditions | | 921 | | | | | | | | | | | | | | |
| Residue | | 989 | | | | | | | | | | | | | | |
| General Miscellaneous | | 989 | | | | | | | | | | | | | | |
| Miscellaneous Parasitic Conditions | | 489 | | | | | | | | | | | | | | |
| Tetanus | | 188 | | | | | | | | | | | | | | |
| Tuberculosis | | 188 | | | | | | | | | | | | | | |
| Vesicular Diseases | | 118 | | | | | | | | | | | | | | |
| Central Nervous System Disorders | | 881 | | | | | | | | | | | | | | |
| Deeds | | 882 | | | | | | | | | | | | | | |
| Moribund | | 888 | | | | | | | | | | | | | | |
| Pyrexia | | 889 | | | | | | | | | | | | | | |
| Rabies | | 818 | | | | | | | | | | | | | | |
| SPECIAL SURVEYS | | CODE | TOTAL | CODE | TOTAL | CODE | TOTAL | CODE | TOTAL | CODE | TOTAL | | | | | |
| | | | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | | | |

| ANTE MORTEM AND POST MORTEM INSPECTION SUMMARY (Calves) | | PLANT AND POSTAL STATE | | WEEK ENDORSED | | SPRINGS | | NO. SUSPECT - 21 800 VEAL (151 - 400 POUNDS) | | NO. SUSPECT - 22 FORMULA PED VEAL (151 - 400 POUNDS) | | TOTAL HEAD SLAUGHTERED | | 21. 800 VEAL | | 22. FORMULA PED VEAL | | 23. NON FORMULA PED VEAL | | 24. CALVES | |
|---|-----|------------------------|--------------|------------------|-------|----------------------|----------|--|------------------------|--|-------|------------------------|----------|--------------|----------------------|------------------------|-------|--------------------------|----------|------------|--|
| PLANT NO. | | STATE | | 40 | 50 | 60 | 70 | TOTAL POUNDS | | TOTAL POUNDS | | CHAIN SPEED | | NO. CALVES | | NO. ON-LINE INSPECTORS | | NO. OFF-LINE INSPECTORS | | TOTAL | |
| IN PLANT TESTS | | SPECIMENS COLLECTED | | LIVERS CONDEMNED | | | | | | | | | | | | | | | | | |
| CAST | 821 | TOTAL | TISSUE | CODE NO. | TOTAL | DISEASE OR CONDITION | CODE NO. | TOTAL | DISEASE OR CONDITION | CODE NO. | TOTAL | DISEASE OR CONDITION | CODE NO. | TOTAL | DISEASE OR CONDITION | CODE NO. | TOTAL | DISEASE OR CONDITION | CODE NO. | TOTAL | |
| STOP | 822 | | Tuberculosis | 811 | | Abcesses | 701 | | Degenerative Condition | 704 | | Other Parasitic Cond. | 707 | | Miscellaneous | 708 | | | | | |
| OTHERS | 823 | | Residue | 812 | | Cardiomegaly | 702 | | Dystoma | 705 | | "Sandus" | 706 | | | | | | | | |
| | | | Other | 813 | | Cirrhosis | 703 | | Melanosis | 706 | | Tetragirdosis | 709 | | | | | | | | |

| DISEASE OR CONDITION | CODE NO. | 21 800 VEAL (151 - 400 POUNDS) | | | | 22 FORMULA PED VEAL (151 - 400 POUNDS) | | | | 23 NON FORMULA PED VEAL (151 - 400 POUNDS) | | | | 24 CALVES (17 - 400 POUNDS) | | | |
|---|----------|--------------------------------|----------|-----------|----------|--|----------|-----------|----------|--|----------|-----------|----------|-----------------------------|----------|-----------|--|
| | | PAID | RECEIVED | CONDEMNED | RECEIVED | PAID | RECEIVED | CONDEMNED | RECEIVED | PAID | RECEIVED | CONDEMNED | RECEIVED | PAID | RECEIVED | CONDEMNED | |
| Emaciation | 801 | | | | | | | | | | | | | | | | |
| Miscellaneous Degenerative & Drapac Condition | 806 | | | | | | | | | | | | | | | | |
| Actinomycosis/Actinobacillus | 101 | | | | | | | | | | | | | | | | |
| Coccidioid Granuloma | 106 | | | | | | | | | | | | | | | | |
| Miscellaneous Infectious Diseases | 198 | | | | | | | | | | | | | | | | |
| Arthritis | 301 | | | | | | | | | | | | | | | | |
| Metritis | 305 | | | | | | | | | | | | | | | | |
| Metritis | 304 | | | | | | | | | | | | | | | | |
| Nephritis/Pyelitis | 306 | | | | | | | | | | | | | | | | |
| Pericarditis | 305 | | | | | | | | | | | | | | | | |
| Peritonitis | 307 | | | | | | | | | | | | | | | | |
| Pneumonia | 308 | | | | | | | | | | | | | | | | |
| Miscellaneous Inflammatory Diseases | 309 | | | | | | | | | | | | | | | | |
| Carcinoma | 301 | | | | | | | | | | | | | | | | |
| Epithelioma | 302 | | | | | | | | | | | | | | | | |
| Malignant Lymphoma | 303 | | | | | | | | | | | | | | | | |
| Sarcoma | 304 | | | | | | | | | | | | | | | | |
| Miscellaneous Neoplasms | 309 | | | | | | | | | | | | | | | | |
| Abcesses/Pyemia | 801 | | | | | | | | | | | | | | | | |
| Septicemia | 802 | | | | | | | | | | | | | | | | |
| Tetanus | 803 | | | | | | | | | | | | | | | | |
| Contamination | 802 | | | | | | | | | | | | | | | | |
| Icterus | 804 | | | | | | | | | | | | | | | | |
| Injuries | 805 | | | | | | | | | | | | | | | | |
| Pigment Conditions | 807 | | | | | | | | | | | | | | | | |
| Myxoma | 808 | | | | | | | | | | | | | | | | |
| Skin Conditions | 811 | | | | | | | | | | | | | | | | |
| General Miscellaneous | 809 | | | | | | | | | | | | | | | | |
| Uremia | 806 | | | | | | | | | | | | | | | | |
| Residue | 808 | | | | | | | | | | | | | | | | |
| Other Reportable Diseases | 809 | | | | | | | | | | | | | | | | |
| Cysticercosis | 401 | | | | | | | | | | | | | | | | |
| Miscellaneous Parasitic Conditions | 408 | | | | | | | | | | | | | | | | |
| Eosinophilic Myositis | 382 | | | | | | | | | | | | | | | | |
| Tuberculosis-Non Reactor | 106 | | | | | | | | | | | | | | | | |
| Tuberculosis-Reactor | 107 | | | | | | | | | | | | | | | | |
| Tetanus | 108 | | | | | | | | | | | | | | | | |
| Vascular Diseases | 110 | | | | | | | | | | | | | | | | |
| Central Nervous System Disorders | 801 | | | | | | | | | | | | | | | | |
| Deaf | 806 | | | | | | | | | | | | | | | | |
| Morbund | 808 | | | | | | | | | | | | | | | | |
| Pyrexia | 808 | | | | | | | | | | | | | | | | |
| Rabies | 818 | | | | | | | | | | | | | | | | |
| SPECIAL SURVEYS | | | | | | | | | | | | | | | | | |

* Note: The cell labeled "Calves" in the upper righthand corner is the total number of calves slaughtered > 400 lbs.

CHANGE TRANSMITTAL SHEET

☒ DIRECTIVE

☐ REVISION

☒ AMENDMENT

☐ OTHER

FSIS DIRECTIVE
STANDARDS AND LABELING DIVISION POLICY MEMORANDA

7220.1
Rev. 1
Amendment 3

9-18-86

I. PURPOSE

This document transmits three amendments to FSIS Directive 7220.1, Revision 1.

II. CHANGES

Insert Policy Memos 044A, 099 and 100 in numerical order in Attachment 1 of FSIS Directive 7220.1.

III. CANCELLATIONS

- A. Policy Memo 044 is cancelled.
- B. This change transmittal is cancelled when contents have been incorporated.


D. J. Director
Standards and Labeling Division
Meat and Poultry Inspection
Technical Services

Attachments

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science Offices, Compliance Offices, AID, IFO, R&E, ABB, TRA

OPI: MPITS/SLD

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SEP 2 1986

To: Branch Chiefs, SLD

Policy Memo/044A

From: Margaret O'K. Glavin
Director
Standards and Labeling Division
Meat and Poultry Inspection Technical Services

Subject: Raw Boneless Poultry Containing Solutions

ISSUE: Labeling of raw boneless poultry and poultry parts to which solutions are added.

POLICY: This policy memo replaces Policy Memo 044. Unless addressed by other regulations and policies, water and/or oil based solutions may be added to raw boneless poultry and poultry parts at any level if the addition and the amount of solution are identified.

A statement indicating that the addition of a solution has taken place must appear contiguous to the product name wherever it appears on the labeling. "Contains a 6 percent solution" and "Injected with up to 12 percent of a solution" are examples of acceptable statements. The ingredients of the solution may accompany the statement or appear in locations prescribed for ingredients statements. The statement must be one-fourth the size of the most prominent letter in the product name. If the ingredients are included within the statement, they must appear in print one-eighth the size of the most prominent letter of the product name.

Terms such as "Basted," "Marinated," "For Flavoring," and similar terms contemplated within the provisions of section 381.169 of the poultry products inspection regulation cannot be used if the amount of the solution added is more than needed to baste, marinate, or flavor the product. In the absence of evidence to the contrary, the amount is believed to be 8.0 percent for boneless poultry.

A quality control program must also be approved by the Processed Products Inspection Division before the label can be used.

RATIONALE: This policy memo is being issued to clarify the nature of the statement that must accompany the product name whenever solutions are added to raw boneless poultry and poultry parts. Also the permission to place the ingredients of the added solutions in locations normally reserved for ingredients statements is being addressed to provide consistency with present policy which permits the list of ingredients to appear on an information panel (see Policy Memo 007) or in the case of products in cartons on the front riser.

The regulations relating to the addition of solutions to ready-to-cook bone-in poultry, which require the solution statement including the list of ingredients to appear on the principal display panel, are still in effect.

The addition of various water and/or oil base solutions has been approved in various products including beef for further cooking, roasts, bone-in poultry, poultry rolls, and steaks. These solutions are added by injection, marination, etc., to impart favorable flavoring and other sensory characteristics to the finished product. Existing policies and regulations, however, do not address the addition of solutions to most boneless products. Such additions are considered appropriate, but since the nature of the product is changed, it is necessary that the product be labeled to identify the amount and composition of the solution and its function. Furthermore, both the meat and poultry regulations require that a product have a standardized name or, if none exists, a common or usual name. If neither exists, the product must have a truthful descriptive name. Since these products have neither a standardized or common or usual name, a descriptive name is needed. The traditional name, supplemented with the required qualifiers to create the necessary distinction from the traditional product, serves this function.

The prohibition of the use of terms such as "Basted," "Marinated," and "For Flavoring" on the labeling of products containing solutions above the level necessary to baste, marinate, or flavor the product is consistent with the policies for the addition of solutions to bone-in poultry and poultry parts. The 8 percent level for boneless products is the amount of solution that would be present in the flesh of the poultry, primarily the breast and thighs, after a 3 percent solution was added to the bone-in product in accordance with 9 CFR 381.169.

The need for a quality control program is consistent with the requirements of 9 CFR 381.169 for bone-in poultry.



SEP 2 1986

To: Branch Chiefs, SLD

Policy Memo 099

From: Margaret O'K. Glavin, Director
Standards and Labeling Division, MPITS

Subject: Labeling of Products Which Include Packets of Other Components

ISSUE: What sort of product name and net weight declaration is required when meat and/or poultry products are packed with small packets of gravy, sauces, seasoning mixtures or the like?

POLICY: Wording indicating that the product contains, in addition to the meat or poultry product, another component such as a gravy, sauce or seasoning packet must appear in conjunction with the name of the product in such a manner that it is obvious to the purchaser that he or she is also purchasing that packet along with the meat and/or poultry product. The wording must be shown in print no smaller than one third the size of the largest letter in the rest of the product name, of such color that will insure it not being overlooked at point of purchase, and positioned contiguous to the rest of the product name and so as not to appear in whole or part on any panel except the main display panel. The net weight statement shall show the total net weight of all the edible components. In addition to the total net weight, weights of individual components may be shown but are not required

RATIONALE: The labeling of these type products must clearly demonstrate to the consumer that he or she is paying not only for a meat and/or poultry product but also for a packet or container of another component. It was brought to this office's attention that on some labels the wording announcing the inclusion of these components was being shown in sizes, colors and positions which tended to obscure it. Therefore, it was apparent that a policy needed to be developed. The one third letter size stipulated above is the same as that required for product names by Policy Memorandum 087A. Inspectors should review label approvals for these types of products and, if they believe that they do not conform to the aforementioned policy, identify them to the Standards and Labeling Division by approval number in order that all labels can be corrected no later than November 1, 1986. The requirement that the total net weight be shown is consistent with what has been required in the past for meat and poultry products.

1964 2-4-68

1964 2-4-68

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United States
Department of
Agriculture

Food Safety
and Inspection
Service

SEP 3 1986

To: Branch Chiefs, SLD

Policy Memo: 100

From: Margaret O'K. Glavin, Director
Standards and Labeling Division, MPITS

Margaret O'K. Glavin

Subject: Poultry Tenders and Poultry Tenderloins

ISSUE: When "(Kind) Tenders" or "(Kind) Tenderloins" are used as a product name, what products are being described?

POLICY: A "(Kind) Tender" is any strip of breast meat from the kind of poultry designated.

A "(Kind) Tenderloin" is the inner pectoral muscle which lies alongside the sternum (breast bone) of the kind indicated.

RATIONALE: These terms have been used for a number of years for muscles from the breast without a clear cut definition to distinguish one from the other. The policy stated above appears to be what is being done as general practice. Since the Division continues to receive questions concerning these terms it is necessary that this policy memorandum be issued to make the definitions available to all.

Previously, the word "breast" has been required to be used in conjunction with these terms. However, because of the long usage of these terms for breast muscles only, that requirement is being dropped.

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☒ DIRECTIVE

☐ REVISION

☐ AMENDMENT

☐ OTHER

CHANGE TRANSMITTAL SHEET

FSIS DIRECTIVE
FOREIGN PARTICLE CONTAMINATION OF PRODUCTS

7310.4

9-9-86

I. PURPOSE

This document transmits FSIS Directive 7310.4, Foreign Particle Contamination of Product, which replaces FSIS Directive 7350.1, Contamination of Product, dated 3/6/86.

II. CHANGES

In order to more accurately place this subject matter in the appropriate directive series, the directive number has been changed.

III. CANCELLATIONS

- A. FSIS Directive 7350.1 dated 3/6/86 is cancelled.
- B. This change transmittal is cancelled when contents have been incorporated.



W. L. Horne
Deputy Administrator
Meat and Poultry Inspection Operations

Attachment

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, Import Offices, R&E, TRA, ABB

OPI: MPITS/PPID

PLANT INDUSTRY INVESTIGATION REPORT

1. Name of Investigator: _____

2. Title of Investigation: _____

3. Date of Investigation: _____

4. Name of Institution: _____

5. Address of Institution: _____

6. Name of Plant: _____

7. Locality: _____

8. Description of Plant: _____

9. Uses of Plant: _____

10. Remarks: _____

11. Name of Collector: _____

12. Date of Collection: _____

13. Name of Collector: _____

14. Date of Collection: _____

15. Name of Collector: _____

16. Date of Collection: _____

17. Name of Collector: _____

18. Date of Collection: _____

19. Name of Collector: _____

20. Date of Collection: _____

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

7310.4

9-9-86

FOREIGN PARTICLE CONTAMINATION OF PRODUCTS

I. PURPOSE

This directive provides instruction for inspection personnel to follow when an official establishment is granted permission to use a specifically approved mechanical detection device for the identification and sorting of meat and poultry products which are suspected of being, or are known to be, contaminated with foreign materials such as metal, plastic, rubber, or glass.

II. RESERVED

III. REFERENCES

MPI Manual, Section 8.31

MPI Regulations, Sections 308.5, 310.18, 318.2(d), 381.53, 381.78(a) and 381.91 21

CFR 179.21--FDA Regulation

IV. POLICY

FSIS has responsibility for assuring that meat and poultry products produced under the Federal Meat Inspection Act and the Poultry Products Inspection Act are safe, wholesome and unadulterated. Frequently, when contamination occurs during processing, it is difficult to visually determine the precise amount of product affected. Establishments may elect to divert the entire amount of suspect product to non-human food channels, or submit a written proposal for reexamination of the product to assure that only sound, wholesome portions are accepted as inspected and passed.

V. DETECTION EQUIPMENT GUIDELINES

A. All detection equipment must be acceptable to the Facilities, Equipment, and Sanitation Division (FESD), Equipment Branch as set forth in Section 308.5 of the Meat Inspection Regulations and 381.53 of the Poultry Inspection Regulations.

DISTRIBUTION: All MPI Offices, T/A Inspectors, OPI: MPITS/PPID
Plant Management, T/A Plant Management, Science and
Compliance Offices, Import Offices, R&E, TRA, ABB

B. Equipment used to re-examine product retained for suspicion of particulate contamination, except that mentioned in paragraph F below, must be capable of detecting particles of 1/32" in the greatest dimension.

C. Prior to the detection operation, such equipment must be tested with seeded samples processed at the same rate of speed that will be used to process the suspect product.

D. The seeded samples must be of the same size, shape, and consistency as the retained product, seeded with appropriately sized contaminants of the same type material which the machine is intended to detect, and sufficiently identified to make retrieval easy.

E. At the discretion of the inspector, the same testing process should be used 2-4 times per hour during the actual re-examination of the suspected product to assure that the detection equipment is still operating properly.

F. The equipment provision regarding 1/32" particle detection capability DOES NOT apply to routine in-line screening devices, voluntarily installed by official establishments. If an in-line screening device detects one or several bits of particulate matter in a few pounds of product, any reasonable plant procedure may be used to determine disposition of the product. Similarly, a plant may miss a relatively large equipment component such as a bolt or blade. Under conditions where it is known that the component in the product is still intact, any reasonable plant procedure may be used to determine the disposition of the product. If metal is missing, a suitable type of metal detector capable of finding the missing object will be used.

G. X-RAY DETECTION EQUIPMENT

1. X-ray detection equipment must comply with special safety requirements as follows:

(a) The equipment must comply with Food and Drug Regulations 21 CFR 179.21. The applicable part of this regulation states that the radiation source must be X-ray tubes producing X-radiation from operation of the tube source at energy levels of 300 kilovolt peak or lower.

(b) The equipment shall bear a label identifying the source of radiation and maximum energy of radiation emitted by X-ray tube sources. This label or accompanying labeling material must also bear (1) adequate directions for installation and use, and (2) a statement that no food shall be exposed to the radiation sources listed above so as to receive an absorbed dose in excess of 1,000 rads.

2. Some State and local laws require plant employees and inspectors to wear radiation monitoring badges when working in the x-ray inspection area. Safety badges for inspection personnel are available from Area Offices that have identified plants in their purview that use fluoroscopic equipment. Inspectors are required to wear the badges when working in the vicinity of X-Ray detection equipment.

3. If a TV-type screen is used to monitor products for contamination, employees monitoring the screen must be relieved every 20 minutes or less to avoid eye/body fatigue, reducing the chance of missing visual detail.

VI. PROCEDURAL GUIDE FOR CONTAMINATED PRODUCT

A. When a product is suspected of being contaminated, it must be either rejected or re-examined to detect and remove any hard particles as large as 1/32" (0.8mm) in the largest dimension. At the inspector's discretion, seeded samples may be passed through the screening operation without the knowledge of the operator who monitors the process, thereby verifying the ability of both the equipment and the operator to detect the contamination.

B. If the operator/equipment monitoring the process is unable to identify the seeded sample, all product re-examined after the last identified seeded sample must be rerun or disposed of as non-human food. If the operators/equipment fail repeatedly, re-examination of contaminated product will cease until a more satisfactory method can be devised and approved, or the product diverted from human food use.

VII. RESPONSIBILITIES

A. The Inspector-in-Charge will:

1. Retain all suspect contaminated product, and await information from the establishment as to what course of action they want to pursue.

2. Supervise the destruction of the entire lot or code if the establishment chooses, or supervise the destruction of that product which is still contaminated after the re-examination is completed.

3. If the establishment elects to re-examine, secure a written procedure from them. Such procedure must comply with Section V and VI and, in addition, include the following information:

- a. Description of the product (including amount).
- b. Identity of the contaminant.
- c. Description of how the contamination occurred.
- d. Date that the contamination occurred.
- e. Lots or codes involved.
- f. Present status and location of product.
- g. Detailed description of intended re-examination operation, to include sorting, reconditioning, and/or disposition of the product.
- h. Steps that will be taken to assure that the chances of future incidents of similar contaminated product will be minimal.

4. Review the proposal and forward it, with comments, to the Regional Director through supervisory channels. Copies should not be submitted if the establishment elects to destroy the entire lot or code of contaminated product.

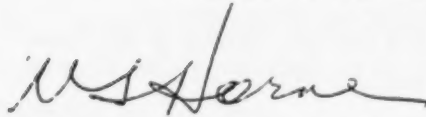
5. Monitor all aspects of the re-examination including the adequacy and competency of establishment personnel conducting the operation.

B. The Circuit Supervisor/Area Supervisor will:

1. Review the establishment's proposed procedure.
2. Assure that the description of incident is accurate and adequate.
3. Assure that the establishment has taken reasonable steps to prevent future incidents.
4. Forward the proposal, with comments, to the Regional Director.

C. The Regional Director will:

1. Review the recommendations submitted by the IIC, Circuit Supervisor and Area Supervisor and make the final decision regarding the acceptability of the proposal.
2. Coordinate with Processed Products Inspection Division (PPID) or Inspection Operations (MPIO) if unusual circumstances are involved or guidance is desired.



W. C. Long
Deputy Administrator
Meat and Poultry Inspection Operations

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

9135.4

9-25-86

CANADA REQUIRES HUMANE SLAUGHTER CERTIFICATION FOR POULTRY

I. PURPOSE

This directive describes:

A. Canadian humane poultry slaughter requirements.

B. Humane slaughter certification statements required to accompany U.S. poultry and poultry products for export to Canada.

II. CANCELLATIONS

FSIS Notice 72-85.

III. REASON FOR ISSUANCE

To amend statement previously issued for ritual slaughter and to provide a statement to be issued for the slaughter of fowl (only) by decapitation.

IV. REFERENCES

MPI Regulations Section 350.3(4)(b).

MPI Manual, Section 22.24.

FSIS Directive 5110.1, Reimbursable Services Reference Guide

V. FORMS

MP Form 130 will be replaced by FSIS Form 9060-5 at the next printing. All references to MP Form 130 in this directive will pertain to FSIS Form 9060-5.

MP Form 130

Meat and Poultry Certification of Wholesomeness
(5/80 or newer).

DISTRIBUTION: All MPI Offices, T/A Inspectors, OPI: IP/ECD
Plant Management, T/A Plant Management, Science
and Compliance Offices, IFO, AID, TRA, ABB, R&E

A. Slaughter Statements. One of the following statements, as applicable, must be typed in the 'Remarks' section of MP Form 130 for product entry eligibility into Canada:

1. Humane slaughter statement.

a. Birds stunned before slaughter:

"The birds the meat of which is covered by the present certificate were subjected to humane slaughter and were stunned before slaughter."

b. Decapitation. Canada allows complete decapitation without prior electrical stunning as an acceptable method of slaughter for fowl only. This procedure is acceptable, however, only where electrical stunning results in excessive bone breakage and consequent loss and increased public health risk. Use the following statement:

"The poultry products covered by this certificate are derived from fowl slaughtered by decapitation without prior electrical stunning."

2. Ritual slaughter statement. The requirement for the stunning of poultry does not extend to poultry slaughtered in conformance with ritual slaughter procedures. Use the following statement for birds that have received ritual slaughter:

"The poultry products covered by this certificate are derived from birds that received (Kosher, Halal) slaughter as based upon documentation provided by religious authorities or by (Kosher, Halal) label declaration.

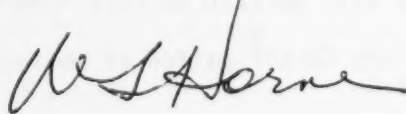
NOTE: Delete the word "Kosher" or "Halal" in the ritual slaughter statement, as applicable.

B. Inspection Responsibilities.

1. Inspectors in charge with product destined for Canada are responsible for verifying that the product originated from a plant that qualifies for one of the slaughter statements specified in subparagraph A.

2. It is recommended that the inspector in charge obtain written verification of the slaughter method and file it with the inspector's copy of the export certificate.

This information will be included in the comprehensive FSIS Directive for Canada to be published at a later date.


acting
Deputy Administrator
Meat and Poultry Inspection Operations

☒ DIRECTIVE

☐ REVISION

☐ AMENDMENT

☐ OTHER

CHANGE TRANSMITTAL SHEET

FSIS DIRECTIVE
EXPOSED HEAT-PROCESSED PRODUCT: EMPLOYEE DRESS

11520.2
Rev. 1
Amendment 1

I. PURPOSE

This document transmits an amendment to FSIS Directive 11520.2, Revision 1, 7/17/86.

II. CHANGES

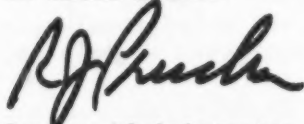
This amendment transmits pages 3 and 4 which gives a correct paragraph cite in Items IX A.B.C.D.E..

III FILING INSTRUCTIONS

Please remove pages 3 and 4 of FSIS Directive 11520.2, Rev., 1, 7/17/86, and insert the attached pages.

IV. CANCELLATION

This change transmittal can be destroyed after making the necessary page change as noted above.



Deputy Administrator
Meat and Poultry Inspection Operations

Attachment

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science Offices, Compliance Offices, Import Offices, R&E, ABB, TRA, AID

OPI: MPITS/FESD

DECLASSIFICATION REPORT

1. This report contains information that is not to be released to the public without the approval of the appropriate authority.

2. The information contained in this report is the property of the United States Government and is not to be distributed outside the government without the approval of the appropriate authority.

3. This report is classified "Secret" and is exempt from automatic declassification under Executive Order 11652.

4. The information contained in this report is the property of the United States Government and is not to be distributed outside the government without the approval of the appropriate authority.

5. This report is classified "Secret" and is exempt from automatic declassification under Executive Order 11652.

6. The information contained in this report is the property of the United States Government and is not to be distributed outside the government without the approval of the appropriate authority.

7. This report is classified "Secret" and is exempt from automatic declassification under Executive Order 11652.

8. The information contained in this report is the property of the United States Government and is not to be distributed outside the government without the approval of the appropriate authority.

9. This report is classified "Secret" and is exempt from automatic declassification under Executive Order 11652.

10. The information contained in this report is the property of the United States Government and is not to be distributed outside the government without the approval of the appropriate authority.

b. Excessively soiled with product residue.

c. Removed from areas where exposed product is heat-processed to a place where they may have become contaminated: Provided, however, that outer clothing is permitted in areas within the plant (e.g., cafeterias, locker rooms, offices, connecting corridors) in which the risk of contamination is minimal. Outer garments should not be worn by processing employees into cafeteria areas used by slaughter employees, restrooms, storage rooms, maintenance areas or other such areas of the plant where contamination may occur. If they are, such garments will be considered as sources of potential contamination if worn into an area with exposed product. The IIC may restrict access to these areas of any person suspected of wearing such potentially contaminating outer garments.

Note: To preclude questions of sanitation from outer garments worn outside processing areas, plant management may wish to require that, when the employee(s) leave the processing department for any reason, the outer garment may be hung in a designated area that will prevent garment contamination. The location must be acceptable to the IIC. The garments may then be reused when the employee(s) return to the department.

B. Assigned Inspector(s)

1. Continuously set a good example for plant personnel by personally following the guidelines in this directive to assure a clean outer garment when product or equipment contact is necessary.
2. Periodically, confirm that clean clothes are worn by employee(s).
3. Report noncompliance to the IIC and/or take appropriate actions to obtain compliance as delegated by the IIC.

IX. COMPLIANCE

An operation would be in compliance if the employees specified in this directive wear any of the following:

A. Long sleeved frock that covers long sleeved garments or bare arms and extends below the product zone. The frock is replaced or removed as specified in paragraph VIII A. above.

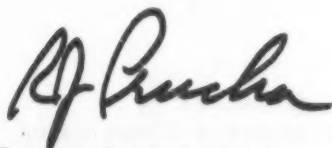
B. Half-length jacket with full length sleeves and bib apron that extends below the product zone. The jacket and apron must be replaced or removed as specified in paragraph VIII A. above.

C. Two-piece uniform with short sleeves (clean pants and shirt, skirt and blouse) that are put on in the plant, removable sleeves, and bib apron that extends below the product zone. The removable sleeves and bib apron must be replaced or removed as specified in paragraph VIII A. above.

D. Two-piece uniform with short sleeves (clean pants and shirt, skirt and blouse) that are put on in the plant and bib apron that extends below the product zone. The apron must be replaced or removed as specified in paragraph VIII A. above. The exposed arms up to and including the elbows, but not the upper arms above the elbow, must be washed and sanitized each time the employee enters or reenters the operation, and each time an arm contacts a contaminated object.

E. Frock with short sleeves. The frock must be removed or replaced as specified in paragraph VIII A. above. The exposed arms up to and including the elbows, but not the upper arms above the elbow, must be washed and sanitized each time the employee enters or reenters the operation and each time an arm contacts a contaminated object.

F. Long sleeved coveralls, jumpsuits, etc., must be covered with a long sleeved frock. Short sleeved coveralls, jumpsuits, etc., may be covered with a short sleeved frock. The frock must be removed or replaced as specified in paragraph VIII A. above. The exposed arms up to and including the elbows, but not the upper arms above the elbow, must be washed and sanitized each time the employee enters or reenters the operation, and each time the arms contact a contaminated object.



Deputy Administrator
Meat and Poultry Inspection Operations

